

Aipa

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **41**
- SRM **6.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **33 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **26.4 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pale Ale Malt Viking | 4.6 kg (69.7%) | 80 % | 6 |
| Grain | Monachijski | 1.5 kg (22.7%) | 80 % | 15 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (7.6%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | calypso | 30 g | 40 min | 14.7 % |
| Aroma (end of boil) | Amarillo | 20 g | 5 min | 8.5 % |
| Dry Hop | Centennial | 100 g | 3 day(s) | 9.5 % |
| Dry Hop | Amarillo | 50 g | 3 day(s) | 8.5 % |
| Dry Hop | Magnum | 50 g | 3 day(s) | 11.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale | Dry | 22 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------------------------|--------|---------|-------|
| Fining | WHIRLFLOC | 1 g | Boil | 5 min |
| Water Agent | Kwasek cytrynowy ph5,5 | 1 g | Mash | 1 min |