

AIPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **34**
- SRM **6.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **67 C**, Time **40 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **67C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (75.8%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 1.5 kg (22.7%) | 79 % | 10 |
| Grain | Strzegom Karmel 150 | 0.1 kg (1.5%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Citra | 15 g | 50 min | 13.9 % |
| Boil | Amarillo | 15 g | 20 min | 9.5 % |
| Aroma (end of boil) | Amarillo | 35 g | 1 min | 9.5 % |
| Boil | Cascade | 15 g | 20 min | 6 % |
| Aroma (end of boil) | Cascade | 35 g | 1 min | 6 % |
| Aroma (end of boil) | Citra | 15 g | 0 min | 13.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11 g | Fermentis |