

AIPA 5

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **65**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.5 kg (80.9%)	80 %	4
Grain	Strzegom Pszeniczny	0.8 kg (11.8%)	81 %	6
Grain	Weyermann - Carapils	0.5 kg (7.4%)	75 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	12.8 %
Boil	Mosaic	40 g	20 min	10.4 %
Boil	Citra	28 g	7 min	11.7 %
Whirlpool	Mosaic	22 g	30 min	10.4 %
Whirlpool	Amarillo	10 g	30 min	7 %
Whirlpool	Pacifica (NZ)	10 g	30 min	5.4 %
Dry Hop	Cascade	50 g	4 day(s)	5.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	sól epton siarczan Mg	4 g	Boil	60 min
Flavor	hibiskus	40 g	Boil	10 min
Fining	whirlfloc tabletki	1.2 g	Boil	10 min