

AIPA

- Gravity **15.7 BLG**
- ABV ---
- IBU **67**
- SRM **9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **35.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **25.1 liter(s)** of **76C** water or to achieve **35.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.8 kg (67.6%)	80 %	7
Grain	Caramel/Crystal Malt - 40L	0.4 kg (5.6%)	74 %	150
Grain	Aromatic Malt	0.2 kg (2.8%)	78 %	51
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (23.9%)	80 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	35 g	60 min	15.5 %
Boil	Cascade	20 g	15 min	6 %
Boil	Citra	25 g	10 min	12 %
Boil	Cascade	25 g	5 min	6 %
Boil	Citra	25 g	3 min	12 %
Dry Hop	Citra	15 g	4 day(s)	12 %
Dry Hop	Cascade	15 g	4 day(s)	6 %
Boil	Citra	15 g	15 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	2 g	Fermentis