

AIPA K power

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **39**
- SRM **5.7**

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 **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **8 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **8 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **10.9 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 (69.4%)	80 %	6.5
Grain	Słód pszeniczny jasny Weyermann	1 kg (13.9%)	--- %	4
Grain	Słód pilznieński Viking Malt	1 kg (13.9%)	80 %	4
Grain	Płatki owsiane	0.2 kg (2.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Chinook	10 g	40 min	13 %
Aroma (end of boil)	Amarillo	10 g	5 min	9.5 %
Aroma (end of boil)	Citra	10 g	10 min	12 %
Aroma (end of boil)	Amarillo	15 g	0 min	9.5 %
Aroma (end of boil)	Citra	15 g	0 min	12 %
Dry Hop	Mosaic	30 g	---	10 %
Dry Hop	Amarillo	25 g	---	9.5 %
Dry Hop	Citra	25 g	---	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	liście K	5 g	Boil	30 min