

AIPA na winie

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **76**
- SRM **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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (83.3%) | 85 % | 7 |
| Grain | Strzegom Monachijski typ I | 0.7 kg (11.7%) | 79 % | 16 |
| Grain | Weyermann - Carapils | 0.3 kg (5%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Magnum | 45 g | 60 min | 13.5 % |
| Boil | Centennial | 30 g | 15 min | 10.5 % |
| Aroma (end of boil) | Centennial | 40 g | 1 min | 10.5 % |
| Dry Hop | Centennial | 30 g | 4 day(s) | 10.5 % |
| Dry Hop | Citra | 30 g | 4 day(s) | 13.5 % |

Yeasts

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