

Next AIPA

- Gravity **15.9 BLG**
- ABV ---
- IBU **68**
- SRM **6.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale - Golden Promise	4.5 kg (72%)	80 %	7
Grain	Weyermann pszeniczny jasny	1 kg (16%)	80 %	6
Grain	Bestmalz Carmel Pils	0.3 kg (4.8%)	75 %	5
Grain	Acid Malt (zakwaszający)	0.25 kg (4%)	58.7 %	6
Grain	Karmelowy Jasny	0.2 kg (3.2%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.2 %
Boil	Amarillo	30 g	20 min	9.5 %
Boil	Amarillo	20 g	10 min	9.5 %
Boil	Citra	15 g	5 min	12 %
Whirlpool	Simcoe	20 g	0 min	13.2 %
Whirlpool	Citra	25 g	0 min	12 %
Dry Hop	Simcoe	50 g	2 day(s)	13.2 %
Dry Hop	Citra	60 g	2 day(s)	12 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	5 g	Boil	60 min