AIPA2022

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **67**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **74C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg *(88.2%)*	85 %	7
Grain	Strzegom Pszeniczny	0.5 kg *(7.4%)*	81 %	6
Sugar	cukier	0.3 kg *(4.4%)*	90 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	38 g	60 min	9.4 %
First Wort	citra	15 g	60 min	13.2 %
Boil	citra	15 g	15 min	13.2 %
Boil	Centennial	15 g	15 min	4.7 %
Boil	Amarillo	15 g	15 min	8.4 %
Boil	Cascade	15 g	15 min	5.5 %
Whirlpool	citra	20 g	0 min	13.2 %
Whirlpool	Centennial	20 g	0 min	4.7 %
Whirlpool	Amarillo	20 g	0 min	8.4 %
Dry Hop	citra	40 g	3 day(s)	13.2 %
Dry Hop	Centennial	40 g	3 day(s)	4.7 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Dry Hop	Amarillo	40 g	3 day(s)	8.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Slant	300 ml	po warce 94

Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc t	1 g	Boil	10 min