AIPA_3

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **66**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **77C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg *(100%)*	80 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	50 min	10.8 %
Aroma (end of boil)	Cascade	30 g	10 min	5.8 %
Aroma (end of boil)	Citra	20 g	10 min	12 %
Dry Hop	Cascade	20 g	3 day(s)	5.8 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Boil	Marynka	15 g	30 min	10 %
Dry Hop	Falconer's Flight	90 g	3 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	4 g	Mash	60 min

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