n°1 Cherry AIPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **49**
- SRM **5.1**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.8 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Steps

- Temp **65 C**, Time **180 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **180 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **35.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(50%)*	80 %	5
Grain	Strzegom Pilzneński	3 kg *(30%)*	80 %	4
Grain	Strzegom Wiedeński	1 kg *(10%)*	79 %	10
Grain	Płatki owsiane	1 kg *(10%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	20 min	10 %
Whirlpool	Amora Preta	50 g	5 min	11.2 %
Whirlpool	Oktawia	50 g	5 min	7.1 %
Whirlpool	Cascade PL	100 g	5 min	5.2 %

Yeasts

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

Extras

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

Type	Name	Amount	Use for	Time
Flavor	Wiśnie	2000 g	Secondary	4 day(s)
Herb	trawa cytrynowa	20 g	Boil	20 min
Herb	werbena cytrynowa	20 g	Boil	20 min