

AIPA

- Gravity **14.7 BLG**
- ABV ---
- IBU **77**
- SRM **5.2**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (83.3%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 1 kg (16.7%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 15.5 % |
| Boil | Citra | 20 g | 20 min | 12 % |
| Boil | Citra | 10 g | 15 min | 12 % |
| Boil | Citra | 10 g | 10 min | 12 % |
| Boil | Citra | 10 g | 5 min | 12 % |
| Boil | Equinox | 10 g | 5 min | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| US West Coast | Ale | Dry | 10 g | Gozdawa |