

Aipa

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **90**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **23 %/h**
- Boil size **17 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.15 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **67 C**, Time **600 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **600 min** at **67C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **17 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 3 kg (78.9%) | 80.5 % | 2 |
| Grain | Płatki owsiane | 0.5 kg (13.2%) | 60 % | 3 |
| Grain | Abbey Castle | 0.15 kg (3.9%) | 80 % | 45 |
| Grain | Weyermann - Carapils | 0.15 kg (3.9%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Citra | 30 g | 60 min | 12 % |
| Boil | lunga | 15 g | 60 min | 11 % |