

AIPA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **28**
- SRM **12.1**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.3 liter(s)**
- Total mash volume **3 liter(s)**

Steps

- Temp **70 C**, Time **45 min**

Mash step by step

- Heat up **2.3 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **45 min** at **70C**
- Sparge using **25 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal | 3.4 kg (58%) | 81 % | 26 |
| Liquid Extract | Bruntal Pale Ale | 1.7 kg (29%) | 80 % | 35 |
| Grain | Weyermann - Pale Ale Malt | 0.26 kg (4.4%) | 85 % | 7 |
| Grain | Carahell | 0.15 kg (2.6%) | 77 % | 26 |
| Grain | Weyermann - Carapils | 0.15 kg (2.6%) | 78 % | 4 |
| Grain | Platki orkiszowe | 0.2 kg (3.4%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Marynka | 10 g | 60 min | 10 % |
| Boil | Mosaic | 20 g | 15 min | 10 % |
| Boil | Simcoe | 20 g | 15 min | 13.2 % |
| Dry Hop | Mosaic | 80 g | 5 day(s) | 10 % |
| Dry Hop | Simcoe | 30 g | 5 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 60 ml | Fermentum Mobile |