

AIPA

- Gravity **14.7 BLG**
- ABV ---
- IBU **98**
- SRM **6.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **80 C**, Time **10 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **80C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Strzegom Pilzneński | 5 kg (58.8%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (11.8%) | 79 % | 16 |
| Grain | Strzegom Pszeniczny | 1 kg (11.8%) | 81 % | 6 |
| Grain | Strzegom Karmel 30 | 1 kg (11.8%) | 75 % | 30 |
| Grain | Barley, Raw | 0.5 kg (5.9%) | 60.9 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 60 min | 15.5 % |
| Boil | Citra | 25 g | 60 min | 12 % |
| Aroma (end of boil) | Simcoe | 10 g | 30 min | 13.2 % |
| Aroma (end of boil) | Amarillo | 10 g | 30 min | 9.5 % |
| Dry Hop | Citra | 25 g | 0 day(s) | 12 % |
| Dry Hop | Simcoe | 25 g | --- | 13.2 % |
| Dry Hop | Amarillo | 25 g | --- | 9.5 % |
| Aroma (end of boil) | Simcoe | 10 g | 15 min | 13.2 % |

| | | | | |
|---------------------|----------|------|--------|--------|
| Aroma (end of boil) | Amarillo | 10 g | 15 min | 9.5 % |
| Whirlpool | Simcoe | 5 g | --- | 13.2 % |
| Whirlpool | Amarillo | 5 g | --- | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 500 ml | --- |