

AIPA

- Gravity **17.3 BLG**
- ABV ---
- IBU **53**
- SRM **9.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **20.4 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 **75C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (73.5%) | 80 % | 4 |
| Grain | Strzegom Karmel 150 | 0.5 kg (7.4%) | 75 % | 150 |
| Grain | whead,flaked | 0.8 kg (11.8%) | 70 % | 2 |
| Grain | Rye | 0.5 kg (7.4%) | 63 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 8.4 % |
| Boil | Simcoe | 20 g | 30 min | 13.2 % |
| Boil | WAI-ITI | 20 g | 30 min | 4.1 % |
| Boil | WAI-ITI | 20 g | 10 min | 4.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Gozdawa Pure Ale Yeast 7 | Ale | Dry | 11 g | Gozdawa |

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 |
|------|-----------------|--------|---------|--------|
| Herb | Trawa cytrynowa | 20 g | Boil | 10 min |