

AIPA po prostu

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **56**
- SRM **7.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **69 C**, Time **70 min**
- Temp **75.6 C**, Time **5 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **5 min** at **75.6C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (66.7%) | 82 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (13.3%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 1 kg (13.3%) | 79 % | 22 |
| Grain | Caramunich® typ I | 0.5 kg (6.7%) | 73 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|----------|------------|
| Boil | Warrior | 15 g | 60 min | 14.7 % |
| Boil | Green Bullet | 50 g | 25 min | 12.9 % |
| Boil | Mosaic | 20 g | 5 min | 12 % |
| Boil | Centennial | 25 g | 1 min | 9.5 % |
| Dry Hop | Mosaic | 80 g | 4 day(s) | 12 % |
| Dry Hop | Centennial | 25 g | 4 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Water Agent | chlorek wapnia | 10 g | Mash | 70 min |
| Fining | whirflock | 1 g | Boil | 15 min |