

AIPA Twój browar

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **40**
- SRM **9.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **33.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **23.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **33.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (90.3%)	80 %	5
Grain	Karmelowy żytni Strzegom	0.5 kg (6.5%)	75 %	150
Grain	Aroma CastleMalting	0.25 kg (3.2%)	78 %	100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	25 g	60 min	15.5 %
Boil	Cascade PL	50 g	10 min	5.2 %
Boil	Citra	25 g	5 min	12 %
Dry Hop	Cascade PL	50 g	3 day(s)	5.2 %
Dry Hop	Citra	50 g	3 day(s)	12 %