

# Improvizowane AIPA

- Gravity **16.4 BLG**
- ABV ---
- IBU **47**
- SRM **8.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.2 kg (86.7%)	85 %	7
Grain	Weyermann - Carapils	0.4 kg (6.7%)	78 %	4
Grain	Weyermann - Carared	0.4 kg (6.7%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Cascade	40 g	5 min	6 %
Boil	Amarillo	20 g	5 min	9.5 %
Whirlpool	Cascade	20 g	0 min	6 %
Whirlpool	Citra	30 g	0 min	12 %
Whirlpool	Amarillo	20 g	0 min	9.5 %
Dry Hop	Amarillo	50 g	7 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis