

Next AIPA

- Gravity **15.9 BLG**
- ABV ---
- IBU **68**
- SRM **6.2**
- 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 **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Pale Ale - Golden Promise | 4.5 kg (72%) | 80 % | 7 |
| Grain | Weyermann pszeniczny jasny | 1 kg (16%) | 80 % | 6 |
| Grain | Bestmalz Carmel Pils | 0.3 kg (4.8%) | 75 % | 5 |
| Grain | Acid Malt (zakwaszający) | 0.25 kg (4%) | 58.7 % | 6 |
| Grain | Karmelowy Jasny | 0.2 kg (3.2%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Simcoe | 30 g | 60 min | 13.2 % |
| Boil | Amarillo | 30 g | 20 min | 9.5 % |
| Boil | Amarillo | 20 g | 10 min | 9.5 % |
| Boil | Citra | 15 g | 5 min | 12 % |
| Whirlpool | Simcoe | 20 g | 0 min | 13.2 % |
| Whirlpool | Citra | 25 g | 0 min | 12 % |
| Dry Hop | Simcoe | 50 g | 2 day(s) | 13.2 % |
| Dry Hop | Citra | 60 g | 2 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 5 g | Boil | 60 min |