AIPA

- Gravity **17.1 BLG**
- ABV **---**
- IBU **80**
- SRM **8.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **25 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **25 min** at **64C**
- Keep mash **25 min** at **72C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg *(79.4%)*	80 %	7
Grain	Strzegom Pilzneński	1 kg *(15.9%)*	80 %	4
Grain	Słód Caramunich Typ II Weyermann	0.3 kg *(4.8%)*	73 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	40 g	60 min	13.4 %
Boil	Equinox	20 g	20 min	13.4 %
Boil	Cascade	30 g	10 min	6 %
Boil	Equinox	15 g	3 min	13.4 %
Dry Hop	Equinox	25 g	4 day(s)	13.4 %
Dry Hop	Cascade	30 g	4 day(s)	6 %

Yeasts

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