AIPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **33**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **21.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4 kg *(72.7%)*	80 %	4
Grain	Monachijski	1 kg *(18.2%)*	80 %	16
Sugar	cukier	0.5 kg *(9.1%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	magnu	10 g	60 min	10.5 %
Boil	Citra	20 g	20 min	12 %
Boil	Citra	20 g	5 min	12 %
Dry Hop	Citra	60 g	5 day(s)	12 %

Yeasts

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

Notes

- dolałem syropu cukrowego ok 3l

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Jan 21, 2018, 11:39 PM