

AIPA5

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **41**
- SRM **5.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **29.5 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **22.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (61.1%)	80 %	5
Grain	Pszeniczny	2 kg (30.5%)	85 %	4
Grain	Strzegom Karmel 150	0.1 kg (1.5%)	75 %	150
Grain	Caramunich® typ I	0.05 kg (0.8%)	73 %	80
Grain	Płatki pszeniczne	0.4 kg (6.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	40 min	15.5 %
Aroma (end of boil)	Centennial	20 g	5 min	10.5 %
Aroma (end of boil)	Rakau (NZ)	10 g	5 min	9.5 %
Aroma (end of boil)	Mosaic	10 g	5 min	10 %
Dry Hop	Simcoe	50 g	2 day(s)	13.2 %
Dry Hop	Chinook	50 g	2 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Danstar BRY-97	Ale	Dry	11 g	danstar
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