Aipa

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **41**
- SRM **6.7**
- 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 **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **33 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **26.4 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Malt Viking	4.6 kg *(69.7%)*	80 %	6
Grain	Monachijski	1.5 kg *(22.7%)*	80 %	15
Grain	Strzegom Monachijski typ I	0.5 kg *(7.6%)*	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	calypso	30 g	40 min	14.7 %
Aroma (end of boil)	Amarillo	20 g	5 min	8.5 %
Dry Hop	Centennial	100 g	3 day(s)	9.5 %
Dry Hop	Amarillo	50 g	3 day(s)	8.5 %
Dry Hop	Magnum	50 g	3 day(s)	11.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	22 g	---

Extras

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

Type	Name	Amount	Use for	Time
Fining	WHIRLFLOC	1 g	Boil	5 min
Water Agent	Kwasek cytrynowy ph5,5	1 g	Mash	1 min