

## 10 aipa

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **44**
- SRM **7.1**
- 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 **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **14.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Monachijski        | 2.7 kg (57.4%) | 80 %  | 16  |
| Grain | Pilzneński         | 1 kg (21.3%)   | 81 %  | 4   |
| Grain | Strzegom Karmel 30 | 0.5 kg (10.6%) | 75 %  | 30  |
| Grain | Pszeniczny         | 0.5 kg (10.6%) | 85 %  | 4   |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Chinook | 25 g   | 60 min   | 13 %       |
| Aroma (end of boil) | Mosaic  | 30 g   | 5 min    | 10 %       |
| Dry Hop             | Citra   | 30 g   | 5 day(s) | 12 %       |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us 05 | Ale  | Dry  | 11.5 g | ---        |

### Extras

| Type  | Name           | Amount | Use for | Time   |
|-------|----------------|--------|---------|--------|
| Spice | platki owsiane | 100 g  | Mash    | 30 min |