

## #29 AIPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **81**
- SRM **4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	6 kg (100%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	12 %
Boil	Książęcy	38 g	60 min	10 %
Whirlpool	Cryo lupulin Simcoe	25 g	1 min	20 %
Whirlpool	Cryo lupulin Idaho 7	25 g	1 min	20 %
Whirlpool	Cryo lupulin Mosaic	25 g	1 min	20 %
Whirlpool	Chinook	50 g	2 min	11.4 %
Dry Hop	Cryo lupulin Simcoe	50 g	2 day(s)	20 %
Dry Hop	Cryo lupulin Mosaic	50 g	2 day(s)	20 %
Dry Hop	Cryo lupulin Idaho 7	50 g	2 day(s)	20 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis