

## #31 AIPA

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **89**
- SRM **9.4**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **10 %**
- Size with trub loss **49.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **63.5 liter(s)**

### Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **49 liter(s)**

### Steps

- Temp **70 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **35 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **42.5 liter(s)** of **76C** water or to achieve **63.5 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount       | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt   | 7 kg (50%)   | 85 %  | 7   |
| Grain | Weyermann - Pilsner         | 3 kg (21.4%) | 81 %  | 4   |
| Grain | Weyermann - Munich II       | 2 kg (14.3%) | 79 %  | 22  |
| Grain | Weyermann - Pale Wheat Malt | 1 kg (7.1%)  | 85 %  | 5   |
| Grain | Castlemalting Cara Gold     | 1 kg (7.1%)  | 78 %  | 120 |

### Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 50 g   | 60 min | 15.7 %     |
| Boil    | Columbus/Tomahawk/Zeus | 50 g   | 30 min | 15.7 %     |
| Boil    | Mosaic                 | 50 g   | 20 min | 12.6 %     |
| Boil    | Simcoe                 | 50 g   | 10 min | 13.2 %     |
| Boil    | Cascade                | 50 g   | 10 min | 7 %        |
| Boil    | Amarillo               | 50 g   | 10 min | 9.5 %      |

|         |          |      |          |        |
|---------|----------|------|----------|--------|
| Dry Hop | Cascade  | 50 g | 7 day(s) | 7 %    |
| Dry Hop | Amarillo | 50 g | 7 day(s) | 9.5 %  |
| Dry Hop | Mosaic   | 50 g | 7 day(s) | 12.6 % |
| Dry Hop | Simcoe   | 50 g | 7 day(s) | 13.2 % |

### Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Slant | 700 ml | Fermentum Mobile |

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 10 g   | Boil    | 10 min |