

# AIPA

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- Gravity **15.3 BLG**
- ABV ---
- IBU **77**
- SRM **8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **30.8 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**

## Mash step by step

- Heat up **24.6 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.4 kg (71.5%)	79 %	6
Grain	Strzegom Monachijski typ II	1.3 kg (21.1%)	79 %	22
Grain	Strzegom Wiedeński	0.45 kg (7.3%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Columbus/Tomahawk/Zeus	50 g	60 min	12.5 %
Boil	Citra	10 g	20 min	12 %
Boil	Chinook	10 g	20 min	13 %
Boil	Chinook	10 g	5 min	13 %
Boil	Citra	10 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis