

# AIPA

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- Gravity **15.9 BLG**
- ABV ---
- IBU **77**
- SRM **5.7**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **24.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.5 kg (80.2%)	80 %	5
Grain	Strzegom Wiedeński	0.8 kg (9.9%)	79 %	10
Grain	Carahell	0.4 kg (4.9%)	77 %	26
Grain	Strzegom Pszeniczny	0.4 kg (4.9%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Nugget	10 g	30 min	15 %
Boil	Simcoe	40 g	15 min	13.2 %
Boil	Citra	25 g	15 min	12 %
Aroma (end of boil)	Cascade	20 g	1 min	6 %
Dry Hop	Citra	15 g	7 day(s)	12 %
Dry Hop	Cascade	25 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	500 ml	---

## Notes

- Do refermentacji 160 gramów cukru.  
*May 7, 2017, 1:06 PM*