

# AIPA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **70**
- SRM **4.8**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale	5 kg (90.9%)	79 %	6
Grain	Strzegom Pszeniczny	0.5 kg (9.1%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	60 g	60 min	5.8 %
Boil	Challenger	40 g	15 min	5.8 %
Boil	Centennial	20 g	15 min	9.4 %
Boil	Centennial	30 g	10 min	9.4 %
Dry Hop	Cascade	100 g	6 day(s)	7.1 %

## Yeasts

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