

# AIPA

- Gravity **13.7 BLG**
- ABV ---
- IBU **70**
- SRM **11.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (96%)	79 %	6
Grain	Strzegom Karmel 300	0.25 kg (4%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	30 min	12 %
Boil	Cascade	10 g	20 min	6 %
Boil	Centennial	10 g	10 min	10.5 %
Boil	Citra	10 g	10 min	12 %
Boil	Cascade	10 g	10 min	6 %
Aroma (end of boil)	Citra	20 g	30 min	12 %
Aroma (end of boil)	Centennial	30 g	30 min	10.5 %
Aroma (end of boil)	Cascade	20 g	30 min	6 %
Dry Hop	Citra	30 g	5 day(s)	12 %
Dry Hop	Cascade	25 g	5 day(s)	6 %
Dry Hop	Centennial	35 g	5 day(s)	10.5 %

## Yeasts

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