

# AIPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **42**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **24.1 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.6 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	6.5
Grain	Słód monachijski typ II Viking Malt	1 kg (15.4%)	80 %	5
Grain	Weyermann - Carapils	0.5 kg (7.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	17 g	50 min	15.5 %
Boil	Eukanot	25 g	30 min	6 %
Aroma (end of boil)	Glacier	50 g	10 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Spice	Skurka słodkiej pomarańczy	10 g	Boil	20 min
Fining	Mech Irlandzki	3.5 g	Boil	15 min

### Notes

- Skurkę przed dodaniem należy zmielić  
*Sep 21, 2019, 2:05 PM*
- Mech należy uwodnić  
*Oct 2, 2019, 10:11 PM*