

# AIPA 15

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **56**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (80%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (13.3%)	81 %	5
Grain	Płatki owsiane	0.5 kg (6.7%)	70 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook (USA)	10 g	60 min	12.1 %
Boil	Sabro (USA)	15 g	10 min	13.3 %
Boil	Strata (USA)	15 g	10 min	15.3 %
Boil	Talus (USA)	15 g	10 min	7.4 %
Whirlpool	Sabro (USA)	30 g	20 min	13.3 %
temp.80°C				
Whirlpool	Strata (USA)	30 g	20 min	15.3 %
temp.80°C				
Whirlpool	Talus (USA)	30 g	20 min	7.4 %
temp.80°C				
Dry Hop	Sabro (USA)	35 g	2 day(s)	13.3 %
Plus dwa dni CC.				

Dry Hop	Strata (USA)	35 g	2 day(s)	15.3 %
Plus dwa dni CC.				
Dry Hop	Talus (USA)	35 g	2 day(s)	7.4 %
Plus dwa dni CC.				
Dry Hop	Idaho 7 (USA)	30 g	2 day(s)	12.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---
FERMENTACJA W 20°C- 12 PSI				
Safale S-04	Ale	Dry	11 g	---

## Notes

- Woda RO modyfikowana do wartości w PPM  
Ca-100  
Mg-5  
Na-15  
Cl-150  
S04-75  
HCO3-25  
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