

# AIPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **61**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield  | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Fawcett - Pale Ale Halcyon | 2.5 kg (67.6%) | 80.3 % | 6   |
| Grain | Bestmalz - Pszeniczny      | 0.6 kg (16.2%) | 82 %   | 4.5 |
| Grain | Bestmalz - Carapils        | 0.2 kg (5.4%)  | 75 %   | 5   |
| Grain | Płatki owsiane             | 0.2 kg (5.4%)  | 85 %   | 3   |
| Grain | Acid Malt                  | 0.2 kg (5.4%)  | 58.7 % | 6   |

## Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil                | Warrior       | 15 g   | 60 min   | 14.7 %     |
| Boil                | Citra         | 10 g   | 30 min   | 13.5 %     |
| Boil                | Citra         | 5 g    | 10 min   | 13.5 %     |
| Boil                | Citra         | 5 g    | 5 min    | 13.5 %     |
| Aroma (end of boil) | Nelson Sauvín | 10 g   | 0 min    | 11.2 %     |
| Whirlpool           | Galaxy        | 10 g   | 0 min    | 14.5 %     |
| Whirlpool           | Nelson Sauvín | 10 g   | 0 min    | 11.2 %     |
| Whirlpool           | Citra         | 10 g   | 0 min    | 13.5 %     |
| Dry Hop             | Galaxy        | 20 g   | 3 day(s) | 14.5 %     |

|         |               |      |          |        |
|---------|---------------|------|----------|--------|
| Dry Hop | Nelson Sauvín | 20 g | 3 day(s) | 11.2 % |
| Dry Hop | Citra         | 20 g | 3 day(s) | 13.5 % |

### Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Slant | 200 ml | Fermentum Mobile |

### Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 1 g    | Mash    | 0 min  |
| Fining      | Whirfloc        | 1 g    | Boil    | 15 min |