

# AIPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **92**
- SRM **7.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	2 kg (38.5%)	80 %	5
Grain	Monachijski typ II	2 kg (38.5%)	79 %	22
Grain	Pszeniczny	1 kg (19.2%)	82 %	4
Grain	Cookie Viking Malt	0.2 kg (3.8%)	75 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Citra	20 g	90 min	13.3 %
Boil	Equinox	20 g	55 min	16.1 %
Aroma (end of boil)	Citra	50 g	8 min	13.3 %
Aroma (end of boil)	Amarillo	50 g	3 min	9.5 %
Dry Hop	Amarillo	20 g	5 day(s)	9.5 %
Dry Hop	Citra	20 g	5 day(s)	13.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	1 g	Boil	5 min
Water Agent	Siarczan magnezu - Sól Epsom	2 g	Mash	70 min
Water Agent	Gips Piwowarski	2 g	Mash	70 min