

# AIPA

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- Gravity **17.1 BLG**
- ABV ---
- IBU **108**
- SRM **7.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **12 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (72.7%)	80 %	7
Grain	Strzegom Wiedeński	1 kg (18.2%)	79 %	10
Grain	Pszeniczny	0.5 kg (9.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	12.7 %
Boil	Citra	30 g	30 min	13.5 %
Boil	Citra	20 g	5 min	13.5 %
Dry Hop	Citra	50 g	5 day(s)	13.5 %

## Yeasts

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