

## AIPA 2018 v2

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **64**
- SRM **7.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **17 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (26.5%)	80 %	5
Grain	Strzegom Pilzneński	3.5 kg (61.9%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (8.8%)	79 %	16
Grain	Strzegom Karmel 300	0.15 kg (2.7%)	70 %	299

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	13.5 %
Boil	Amarillo	5 g	20 min	9.5 %
Boil	Simcoe	10 g	20 min	13.2 %
Boil	Amarillo	10 g	10 min	9.5 %
Boil	Simcoe	5 g	10 min	13.2 %
Boil	Cascade	10 g	10 min	6 %
Dry Hop	Amarillo	5 g	4 day(s)	9.5 %
Dry Hop	Cascade	15 g	4 day(s)	4.5 %
Dry Hop	Simcoe	5 g	4 day(s)	13.2 %
Dry Hop	Citra	30 g	4 day(s)	12 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	15 min