

## aipa 2019 2

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **73**
- SRM **11.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **1 C**, Time **78 min**

### Mash step by step

- Heat up **11.3 liter(s)** of strike water to **-2.2C**
- Add grains
- Keep mash **78 min** at **1C**
- Keep mash **60 min** at **68C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (40%)	80 %	5
Grain	Pszeniczny	1.5 kg (40%)	85 %	4
Grain	Strzegom Karmel 300	0.25 kg (6.7%)	70 %	299
Grain	Płatki owsiane	0.5 kg (13.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.8 %
Whirlpool	Chinook	30 g	15 min	13 %
Whirlpool	Citra	30 g	15 min	12 %
Whirlpool	Mosaic	30 g	15 min	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	150 ml	Fermentum Mobile