

# AIPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **77**
- SRM **6.2**
- 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 **15 %/h**
- Boil size **17.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **16.9 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.1 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (80%)	81 %	4
Grain	Monachijski	0.3 kg (8%)	80 %	16
Grain	Caraamber	0.25 kg (6.7%)	75 %	59
Grain	Pszeniczny	0.2 kg (5.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	7 g	60 min	13.2 %
Boil	Mosaic	11.5 g	60 min	10 %
Boil	Mosaic	20 g	30 min	10 %
Boil	Mosaic	20 g	15 min	10 %
Boil	Citra	5 g	15 min	12 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Aroma (end of boil)	Mosaic	5 g	0 min	10 %
Dry Hop	Citra	25 g	3 day(s)	12 %
Dry Hop	Mosaic	25 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	100 g	Fermentis