

# Aipa

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **68**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **24.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg (84.3%)	79 %	6
Grain	Strzegom Pszeniczny	0.5 kg (6%)	81 %	6
Grain	Płatki owsiane	0.8 kg (9.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	13.2 %
Boil	Citra	25 g	60 min	12 %
Boil	Citra	10 g	10 min	12 %
Boil	Simcoe	10 g	10 min	13.2 %
Dry Hop	Citra	35 g	4 day(s)	12 %
Dry Hop	Simcoe	35 g	4 day(s)	13.2 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
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Other	Glukoza	130 g	Bottling	---
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## Notes

- Wyszło 17 blg.  
*Jun 15, 2020, 5:41 AM*