

# AIPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **55**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (83.3%)	81 %	4
Grain	Pszeniczny	0.5 kg (8.3%)	85 %	4
Grain	Słód Cookie	0.5 kg (8.3%)	85 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Palisade	30 g	60 min	7.5 %
Boil	Palisade	20 g	30 min	7.5 %
Boil	Calypso	30 g	20 min	12 %
Boil	Calypso	20 g	5 min	12 %
Aroma (end of boil)	Ekuanot	20 g	0 min	14 %
Aroma (end of boil)	Jarrylo	20 g	0 min	15 %
Dry Hop	Ekuanot	30 g	3 day(s)	14 %
Dry Hop	Jarrylo	30 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1272 American Ale II	Ale	Liquid	1000 ml	Wyeast Labs