

# AIPA

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **101**
- SRM **11.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **5 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6.5 kg (86.7%)	85 %	7
Grain	Weyermann pszeniczny jasny	0.5 kg (6.7%)	80 %	6
Grain	Strzegom Karmel 150	0.5 kg (6.7%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	55 min	15.5 %
Boil	Cascade	30 g	55 min	6 %
Boil	Citra	50 g	15 min	12 %
Boil	Mosaic	50 g	15 min	10 %
Dry Hop	Citra	30 g	2 day(s)	12 %
Dry Hop	Mosaic	30 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Fermentis Safbrew BE-256	Ale	Dry	23 g	Fermentis
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