

# AIPA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **79**
- SRM **10**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.65 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **75.9C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount        | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Castle Pale Ale          | 6 kg (88.2%)  | 80 %  | 8   |
| Grain | Karmelowy żytni Strzegom | 0.5 kg (7.4%) | 75 %  | 150 |
| Grain | Aromatic Malt            | 0.3 kg (4.4%) | 78 %  | 51  |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Bravo      | 44 g   | 60 min   | 15.5 %     |
| Boil    | Lemon drop | 25 g   | 15 min   | 4.6 %      |
| Boil    | Citra      | 30 g   | 10 min   | 12 %       |
| Boil    | Lemon drop | 25 g   | 5 min    | 4.6 %      |
| Boil    | Citra      | 30 g   | 3 min    | 12 %       |
| Dry Hop | Lemon drop | 20 g   | 7 day(s) | 4.6 %      |
| Dry Hop | Citra      | 20 g   | 7 day(s) | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10 g   | Fermentis  |