

# AIPA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **63**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **120 liter(s)**
- Trub loss **5 %**
- Size with trub loss **126 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **151.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **90 liter(s)**
- Total mash volume **120 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **90 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **91.8 liter(s)** of **76C** water or to achieve **151.8 liter(s)** of wort

## Fermentables

| Type    | Name                 | Amount        | Yield | EBC |
|---------|----------------------|---------------|-------|-----|
| Grain   | Strzegom pszeniczny  | 5 kg (15.6%)  | 81 %  | 6   |
| Grain   | Strzegom Karmel 300  | 5 kg (15.6%)  | 75 %  | 30  |
| Grain   | Viking Pale Ale Malt | 20 kg (62.5%) | 80 %  | 5   |
| Adjunct | Płatki owsiane       | 2 kg (6.3%)   | 60 %  | 3   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Citra   | 150 g  | 60 min | 12 %       |
| Boil                | Cascade | 150 g  | 60 min | 6 %        |
| Boil                | Cascade | 50 g   | 30 min | 6 %        |
| Boil                | Citra   | 50 g   | 30 min | 12 %       |
| Aroma (end of boil) | Citra   | 150 g  | 2 min  | 12 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| Us05 | Ale  | Dry  | 69 g   | Safale     |