

# AIPA

- Gravity **15 BLG**
- ABV ---
- IBU **57**
- SRM **7.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **31 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **75 C**, Time **20 min**

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **75C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **31 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (82.6%)	79 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (8.3%)	79 %	13.5
Grain	Briess - Carapils Malt	0.3 kg (5%)	74 %	4
Grain	Biscuit Malt	0.25 kg (4.1%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Amarillo	25 g	30 min	9.2 %
Boil	Amarillo	25 g	15 min	9.2 %
Boil	Cascade	20 g	1 min	6.9 %
Dry Hop	Cascade	50 g	5 day(s)	6.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis