

# AIPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **69**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (61.5%)	80 %	5
Grain	Wayermann Wiedeński	0.7 kg (10.8%)	79 %	18
Grain	Weyermann - Carapils	0.5 kg (7.7%)	78 %	4
Grain	Pilzneński	1.3 kg (20%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	12.8 %
Boil	Cascade	15 g	15 min	5.5 %
Boil	Amarillo	15 g	15 min	9 %
Boil	Centennial	15 g	15 min	9.5 %
Whirlpool	Cascade	20 g	30 min	5.5 %
Whirlpool	Amarillo	20 g	30 min	9 %
Whirlpool	Centennial	20 g	30 min	9.5 %
Dry Hop	Cascade	20 g	3 day(s)	5.5 %
Dry Hop	Centennial	20 g	3 day(s)	9.5 %
Dry Hop	Amarillo	20 g	3 day(s)	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min