

# AIPA

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- Gravity **15.1 BLG**
- ABV ---
- IBU **29**
- SRM **8.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (35.7%)	79 %	6
Grain	Strzegom Monachijski typ I	2 kg (35.7%)	79 %	16
Grain	Oats, Flaked	1 kg (17.9%)	80 %	2
Grain	Strzegom Karmel 30	0.5 kg (8.9%)	75 %	35
Grain	Acid Malt	0.1 kg (1.8%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	60 min	8.2 %
Boil	Centennial	20 g	60 min	8.5 %
Whirlpool	Amarillo	20 g	60 min	82 %
Whirlpool	Centennial	20 g	60 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Slant	1000 ml	Fermentum Mobile