

# AIPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **40**
- SRM **8.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.7 kg (67.5%)	80 %	4
Grain	Viking Pale Ale malt	1 kg (25%)	80 %	5
Grain	Strzegom Karmel 150	0.3 kg (7.5%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13.2 %
Boil	lunga	10 g	30 min	11 %
Aroma (end of boil)	Simcoe	15 g	0 min	13.2 %
Dry Hop	Cascade PL	50 g	2 day(s)	5.2 %
Dry Hop	Citra	30 g	2 day(s)	12 %
Dry Hop	Centennial	30 g	2 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	4 g	Boil	60 min
Fining	mech irlandzki	5 g	Boil	10 min