

# AIPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **74**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (71.4%)	80 %	4
Grain	Pszeniczny	1 kg (14.3%)	85 %	4
Grain	Słód owsiany Fawcett	0.5 kg (7.1%)	61 %	5
Grain	Oats, Flaked	0.5 kg (7.1%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11.5 %
Whirlpool	Ahhhroma!	50 g	20 min	16.7 %
Dry Hop	Mosaic	100 g	3 day(s)	10 %
Dry Hop	Chinook	100 g	3 day(s)	13 %
Dry Hop	Ahhhroma!	50 g	3 day(s)	16.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	200 ml	Omega

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Lactic Acid	10 g	Mash	60 min
Water Agent	CaCl <sub>2</sub>	5 g	Mash	60 min
Fining	Mech Irlandzki	5 g	Boil	10 min