

# AIPA

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **24**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **75 liter(s)**
- Trub loss **5 %**
- Size with trub loss **78.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **6 %/h**
- Boil size **90.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **60 liter(s)**
- Total mash volume **84 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **60 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **54.3 liter(s)** of **76C** water or to achieve **90.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	22.5 kg (93.8%)	90 %	4
Grain	Pszeniczny	0.5 kg (2.1%)	85 %	4
Grain	Carabelge	1 kg (4.2%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	75 g	75 min	10 %
Boil	Mosaic	25 g	45 min	10 %
Aroma (end of boil)	Mosaic	50 g	0 min	10 %