

# Aipa

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **44**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36.5 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale   | 6 kg (70.6%)  | 79 %  | 6   |
| Grain | Strzegom Pilzneński | 2 kg (23.5%)  | 80 %  | 4   |
| Grain | Płatki owsiane      | 0.5 kg (5.9%) | 60 %  | 3   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Simcoe  | 20 g   | 60 min   | 13.2 %     |
| Boil                | Citra   | 15 g   | 30 min   | 12 %       |
| Boil                | Citra   | 30 g   | 10 min   | 12 %       |
| Aroma (end of boil) | Cascade | 20 g   | 0 min    | 6 %        |
| Whirlpool           | Citra   | 50 g   | 0 min    | 8 %        |
| Dry Hop             | Citra   | 100 g  | 7 day(s) | 8 %        |
| Dry Hop             | Mosaic  | 100 g  | 7 day(s) | 8 %        |

## Yeasts

| Name                 | Type | Form  | Amount  | Laboratory       |
|----------------------|------|-------|---------|------------------|
| FM52 Amerykański Sen | Ale  | Slant | 1000 ml | Fermentum Mobile |

## Extras

| Type        | Name           | Amount | Use for | Time   |
|-------------|----------------|--------|---------|--------|
| Fining      | Mech irlandzki | 10 g   | Boil    | 10 min |
| Water Agent | gips           | 8 g    | Mash    | 60 min |
| Water Agent | chlorek wapnia | 3 g    | Mash    | 60 min |