

# AIPA

- Gravity **16.1 BLG**
- ABV ---
- IBU **103**
- SRM **10.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.8 kg (80%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (16.7%)	79 %	16
Grain	Słód Crystal Castlemalting	0.2 kg (3.3%)	78 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	50 g	60 min	15.5 %
Boil	Centennial	30 g	15 min	10.5 %
Boil	Centennial	20 g	5 min	10.5 %
Dry Hop	Amarillo	50 g	7 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	5 ml	Fermentum Mobile