

# AIPA

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- Gravity **16 BLG**
- ABV ---
- IBU **102**
- SRM **7.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **44 C**, Time **0 min**
- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **47.5C**
- Add grains
- Keep mash **0 min** at **44C**
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (82%)	79 %	6
Grain	Pszeniczny	0.5 kg (8.2%)	85 %	4
Grain	Strzegom Karmel 30	0.5 kg (8.2%)	75 %	30
Grain	strzegom karmel czerwony	0.1 kg (1.6%)	--- %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10.5 %
Boil	Citra	20 g	30 min	13.5 %
Boil	Simcoe	20 g	30 min	11.6 %
Boil	Citra	20 g	15 min	13.5 %
Boil	Simcoe	20 g	15 min	11.6 %
Whirlpool	Citra	20 g	0 min	13.5 %
Whirlpool	Simcoe	20 g	0 min	11.6 %

Dry Hop	Citra	20 g	4 day(s)	13.5 %
Dry Hop	Simcoe	20 g	4 day(s)	11.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale us-05	Ale	Dry	11.5 g	---