

# AIPA

- Gravity **14.5 BLG**
- ABV ---
- IBU **71**
- SRM **7.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **53 liter(s)**
- Trub loss **5 %**
- Size with trub loss **58.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **72.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **40 liter(s)**
- Total mash volume **54.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **77 C**, Time **4 min**

## Mash step by step

- Heat up **40 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **71C**
- Keep mash **4 min** at **77C**
- Sparge using **47.4 liter(s)** of **76C** water or to achieve **72.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	11.84 kg (80%)	80 %	4
Grain	Weyermann pszeniczny jasny	1.48 kg (10%)	80 %	6
Grain	Strzegom Monachijski typ I	1.04 kg (7%)	79 %	16
Grain	Cara Gold Castlemalting	0.44 kg (3%)	78 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	90 g	60 min	11.5 %
Boil	Columbus/Tomahawk/Zeus	50 g	15 min	15.9 %
Boil	Centennial	50 g	10 min	10 %
Boil	Simcoe	50 g	5 min	11.9 %
Boil	Citra	52 g	1 min	12.7 %
Boil	chlorek wapnia	20 g	80 min	1 %
Dry Hop	Centennial	50 g	5 day(s)	10 %
Dry Hop	Amarillo	50 g	5 day(s)	10.1 %

Dry Hop	Simcoe	50 g	5 day(s)	11.9 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	250 ml	Wyeast Labs