

AIPA 8

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **85**
- SRM **7.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **30.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **74 C**, Time **1 min**

Mash step by step

- Heat up **23 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **74C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	6.1 kg (79.7%)	81 %	7
Grain	Strzegom Monachijski typ I	0.75 kg (9.8%)	79 %	16
Grain	Płatki owsiane	0.4 kg (5.2%)	70 %	3
Grain	Weyermann - Abbey	0.4 kg (5.2%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	20 min	12.9 %
Boil	Simcoe	25 g	20 min	14.5 %
Boil	Amarillo	25 g	20 min	9.8 %
Boil	Citra	20 g	7 min	12.9 %
Boil	Simcoe	20 g	7 min	14.5 %
Boil	Amarillo	20 g	7 min	9.8 %
Whirlpool	Citra	20 g	25 min	12.9 %
Whirlpool	Simcoe	20 g	25 min	14.5 %
Whirlpool	Amarillo	20 g	25 min	9.8 %
Dry Hop	Citra	35 g	3 day(s)	12.9 %

Dry Hop	Simcoe	35 g	3 day(s)	14.5 %
Dry Hop	Amarillo	35 g	3 day(s)	9.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Verdant IPA	Ale	Slant	180 ml	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	siarczan wapnia gips	7 g	Mash	60 min
Fining	whirlfloc tabletki	1.5 g	Boil	10 min
Water Agent	witamina C	4 g	Bottling	---