

# AIPA

- Gravity **17.1 BLG**
- ABV ---
- IBU **80**
- SRM **8.5**
- 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 **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **25 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **25 min** at **64C**
- Keep mash **25 min** at **72C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount        | Yield | EBC |
|-------|----------------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt           | 5 kg (79.4%)  | 80 %  | 7   |
| Grain | Strzegom Pilzneński              | 1 kg (15.9%)  | 80 %  | 4   |
| Grain | Słód Caramunich Typ II Weyermann | 0.3 kg (4.8%) | 73 %  | 120 |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Equinox | 40 g   | 60 min   | 13.4 %     |
| Boil    | Equinox | 20 g   | 20 min   | 13.4 %     |
| Boil    | Cascade | 30 g   | 10 min   | 6 %        |
| Boil    | Equinox | 15 g   | 3 min    | 13.4 %     |
| Dry Hop | Equinox | 25 g   | 4 day(s) | 13.4 %     |
| Dry Hop | Cascade | 30 g   | 4 day(s) | 6 %        |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11 g   | ---        |