

# American India Pale Ale - AIPA - 17 BLG

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **62**
- SRM **6.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **67 C**, Time **65 min**

## Mash step by step

- Heat up **28.8 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **65 min** at **67C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.2 kg (72.2%)	79 %	6
Grain	Strzegom Monachijski typ I	2 kg (27.8%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	70 min	12 %
Boil	Amarillo	20 g	30 min	9.5 %
Boil	Cascade	20 g	30 min	6 %
Dry Hop	Amarillo	20 g	3 day(s)	9.5 %
Dry Hop	Cascade	20 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	34.5 g	Fermentis