

# AMIPA

- Gravity **14.3 BLG**
- ABV ---
- IBU **73**
- SRM **11.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale          | 5 kg (82%)     | 79 %  | 6   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (8.2%)  | 79 %  | 16  |
| Grain | Strzegom Karmel 150        | 0.35 kg (5.7%) | 75 %  | 150 |
| Grain | Pszeniczny                 | 0.25 kg (4.1%) | 85 %  | 4   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Ahtanum | 30 g   | 30 min   | 3.9 %      |
| Boil    | Ahtanum | 20 g   | 15 min   | 3.9 %      |
| Boil    | motueka | 10 g   | 10 min   | 6.7 %      |
| Dry Hop | Ahtanum | 50 g   | 5 day(s) | 3.9 %      |
| Boil    | motueka | 40 g   | 20 min   | 6.7 %      |
| Dry Hop | motueka | 50 g   | 5 day(s) | 6.7 %      |
| Boil    | Warrior | 30 g   | 60 min   | 14.5 %     |

## Yeasts

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

## Extras

| Type  | Name          | Amount | Use for | Time   |
|-------|---------------|--------|---------|--------|
| Spice | mech irandzki | 10 g   | Boil    | 10 min |