

# AIPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **63**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **120 liter(s)**
- Trub loss **5 %**
- Size with trub loss **126 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **151.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **90 liter(s)**
- Total mash volume **120 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **90 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **91.8 liter(s)** of **76C** water or to achieve **151.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pszeniczny	5 kg (15.6%)	81 %	6
Grain	Strzegom Karmel 300	5 kg (15.6%)	75 %	30
Grain	Viking Pale Ale Malt	20 kg (62.5%)	80 %	5
Adjunct	Płatki owsiane	2 kg (6.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	150 g	60 min	12 %
Boil	Cascade	150 g	60 min	6 %
Boil	Cascade	50 g	30 min	6 %
Boil	Citra	50 g	30 min	12 %
Aroma (end of boil)	Citra	150 g	2 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us05	Ale	Dry	69 g	Safale