

# AIPA

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **64**
- SRM **6.8**
- 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 **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **68 C**, Time **70 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.1 kg (76.1%)	80 %	4
Grain	Strzegom Wiedeński	0.8 kg (11.9%)	79 %	10
Grain	Strzegom Monachijski typ II	0.6 kg (9%)	79 %	22
Grain	Caramunich® typ I	0.2 kg (3%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Green Bullet	25 g	10 min	11 %
Aroma (end of boil)	Green Bullet	25 g	5 min	11 %
Aroma (end of boil)	Centennial	30 g	5 min	10.5 %
Dry Hop	Mosaic	100 g	3 day(s)	10 %

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min