

# AIPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **34**
- SRM **6.6**
- 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 **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **67 C**, Time **40 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **67C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (75.8%)   | 80 %  | 5   |
| Grain | Strzegom Wiedeński   | 1.5 kg (22.7%) | 79 %  | 10  |
| Grain | Strzegom Karmel 150  | 0.1 kg (1.5%)  | 75 %  | 150 |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Citra    | 15 g   | 50 min | 13.9 %     |
| Boil                | Amarillo | 15 g   | 20 min | 9.5 %      |
| Aroma (end of boil) | Amarillo | 35 g   | 1 min  | 9.5 %      |
| Boil                | Cascade  | 15 g   | 20 min | 6 %        |
| Aroma (end of boil) | Cascade  | 35 g   | 1 min  | 6 %        |
| Aroma (end of boil) | Citra    | 15 g   | 0 min  | 13.8 %     |

## Yeasts

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