

# AIPA

- Gravity **14.5 BLG**
- ABV ---
- IBU **35**
- SRM **8.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **27.8 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	4.6 kg (66.2%)	80.5 %	6
Grain	Strzegom Monachijski typ I	1.1 kg (15.8%)	79 %	16
Grain	Aromatic Malt	0.7 kg (10.1%)	78 %	51
Grain	Bestmalz Red X	0.15 kg (2.2%)	79 %	59
Grain	melanoidynowy	0.4 kg (5.8%)	78 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum (goryczkowy) DF	15 g	60 min	13.5 %
Aroma (end of boil)	eureka (uniwersalny)	30 g	15 min	18 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Flavor	cytryna kandyzowana	75 g	Boil	15 min
Herb	trawa cytrynowa	5 g	Boil	15 min