

## #III AIPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **140**
- SRM **5.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.84 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **23 liter(s)**

### Steps

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

### Mash step by step

- Heat up **17 liter(s)** of strike water to **76.5C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	5 kg (83.3%)	79.5 %	5.3
Grain	Słód Monachijski	1 kg (16.7%)	80 %	15

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zeus	30 g	10 min	15.5 %
Boil	Zeus	20 g	20 min	15.5 %
Boil	Amarillo	20 g	30 min	9.5 %
Boil	Amarillo	40 g	55 min	9.5 %
Boil	Cascade	20 g	65 min	6 %
Boil	Amarillo	5 g	65 min	9.5 %
Boil	Motueka	20 g	65 min	7 %
Boil	Cascade	15 g	70 min	6 %
Boil	Amarillo	5 g	70 min	9.5 %
Boil	Motueka	15 g	70 min	7 %
Dry Hop	Cascade	15 g	7 day(s)	6 %
Dry Hop	Amarillo	30 g	7 day(s)	9.5 %

Dry Hop	Motueka	15 g	7 day(s)	7 %
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## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	2 g	Boil	55 min