

# AIPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **69**
- SRM **8.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **44.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**

## Mash step by step

- Heat up **34.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **44.6 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale   | 11 kg (95.7%) | 79 %  | 6   |
| Grain | Strzegom Karmel 150 | 0.5 kg (4.3%) | 75 %  | 150 |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 50 g   | 50 min   | 15.5 %     |
| Aroma (end of boil) | Citra                  | 50 g   | 20 min   | 13.5 %     |
| Aroma (end of boil) | Cascade                | 50 g   | 10 min   | 6.4 %      |
| Dry Hop             | Citra                  | 50 g   | 6 day(s) | 12 %       |

## Yeasts

| Name                              | Type | Form | Amount | Laboratory      |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale  | Dry  | 17 g   | Mangrove Jack's |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 10 g   | Boil    | 50 min |