

# Aipa

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **47**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.4 liter(s)**

## Mash information

- Mash efficiency **59 %**
- Liquor-to-grist ratio **4.25 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **1 liter(s)** of **76C** water or to achieve **12.4 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt  | 2 kg (57.1%)   | 81 %  | 5   |
| Grain | Weyermann - Pale Ale Malt | 1.5 kg (42.9%) | 85 %  | 7   |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Iunga  | 15 g   | 60 min   | 11 %       |
| Dry Hop             | Citra  | 50 g   | 1 day(s) | 12 %       |
| Aroma (end of boil) | Mosaic | 30 g   | 5 min    | 10 %       |

## Yeasts

| Name                              | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|------------|
| Safale US-05                      | Ale  | Dry  | 11.5 g | Fermentis  |
| Dodane bezpośrednio do fermentora |      |      |        |            |

## Notes

- Dodano 1l wody do gotowania  
Sep 1, 2021, 9:32 PM