

#046 AIPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **55**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **32.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.9 liter(s)**
- Total mash volume **34.6 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **26.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **32.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 7.7 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Citra | 30 g | 60 min | 12.4 % |
| Boil | Citra | 15 g | 10 min | 12.4 % |
| Boil | Simcoe | 15 g | 10 min | 12.7 % |
| Aroma (end of boil) | Citra | 35 g | 5 min | 12.4 % |
| Aroma (end of boil) | Simcoe | 55 g | 5 min | 12.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Slant | 400 ml | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | whirfloc t | 1.25 g | Boil | 10 min |

| | | | | |
|-------|----------------------------|-----|------|--------|
| Other | pożywka dla drożdży Wyeast | 3 g | Boil | 10 min |
|-------|----------------------------|-----|------|--------|