

## #13 AIPA piwo.org

- Gravity **15.2 BLG**
- ABV ---
- IBU **62**
- SRM **7.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **27.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **17.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (84%)	79 %	6
Grain	Strzegom Monachijski typ I	0.7 kg (11.8%)	79 %	16
Grain	Briess - Carapils Malt	0.25 kg (4.2%)	74 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	60 min	8.8 %
Boil	Amarillo	30 g	30 min	8.8 %
Boil	Amarillo	30 g	15 min	8.8 %
Boil	Amarillo	10 g	0 min	8.8 %
Boil	Cascade	20 g	0 min	6.8 %
Dry Hop	Cascade	50 g	3 day(s)	6.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	140 ml	---

### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	4 g	Mash	60 min