

## 24 aipa

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **63**
- SRM **6.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **65 min**
- Evaporation rate **13 %/h**
- Boil size **13.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13 liter(s)**

### Steps

- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **10 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **13.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.6 kg (86.7%)	85 %	7
Grain	Weyermann - Carapils	0.2 kg (6.7%)	78 %	4
Grain	Weyermann - Carared	0.2 kg (6.7%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Cascade	10 g	10 min	6 %
Boil	Chinook	10 g	10 min	13 %
Aroma (end of boil)	Cascade	20 g	0 min	6 %
Whirlpool	Citra	30 g	0 min	12 %
Dry Hop	Cascade	30 g	2 day(s)	6 %

### Yeasts

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

## Notes

- Gotowanie 65'  
Chmienie 5/50/10/W  
*Mar 21, 2024, 5:26 PM*