

# A I P A

---

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **68**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **55 C**, Time **0 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5.5 kg (73.3%)	80 %	7
Grain	Weyermann - Carapils	0.5 kg (6.7%)	78 %	4
Grain	Pszeniczny	1 kg (13.3%)	85 %	4
Grain	Oats, Flaked	0.5 kg (6.7%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	60 min	13.2 %
Aroma (end of boil)	Amarillo	25 g	15 min	9.5 %
Aroma (end of boil)	Cascade	25 g	15 min	6 %
Whirlpool	Cascade	25 g	0 min	6 %
Whirlpool	Amarillo	25 g	0 min	9.5 %
Dry Hop	Cascade	25 g	5 day(s)	6 %
Dry Hop	Simcoe	25 g	5 day(s)	13.2 %
Dry Hop	Amarillo	25 g	5 day(s)	9.5 %

Dry Hop	Cascade	25 g	3 day(s)	6 %
Dry Hop	Simcoe	25 g	3 day(s)	13.2 %
Dry Hop	Amarillo	25 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	50 ml	Wyeast Labs