

# AIPA 1

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- Gravity **15.7 BLG**
- ABV ---
- IBU **73**
- SRM **14.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castlemalting Pale Ale	4.8 kg (84.2%)	80 %	8
Grain	Castlemalting Crystal 150	0.4 kg (7%)	78 %	150
Grain	Briess - Goldpils Vienna Malt	0.3 kg (5.3%)	80 %	7
Grain	Aroma CastleMalting	0.2 kg (3.5%)	78 %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	35 g	60 min	15.5 %
Boil	Willamette	25 g	20 min	5 %
Boil	Cascade	20 g	10 min	6 %
Boil	Citra	20 g	3 min	12 %
Boil	Citra	25 g	2 min	12 %
Boil	Crystal	25 g	1 min	4.5 %
Boil	Cascade	20 g	0 min	6 %
Dry Hop	Citra	15 g	7 day(s)	12 %
Dry Hop	Cascade	15 g	7 day(s)	6 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	3 g	Mash	3 min