

# AIPA

- Gravity **16.3 BLG**
- ABV ---
- IBU **57**
- SRM **10.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale          | 2.6 kg (72.2%) | 79 %  | 7   |
| Grain | Strzegom Monachijski typ I | 1 kg (27.8%)   | 79 %  | 20  |

## Hops

| Use for             | Name     | Amount | Time      | Alpha acid |
|---------------------|----------|--------|-----------|------------|
| Boil                | Citra    | 10 g   | 60 min    | 12 %       |
| Boil                | Amarillo | 5 g    | 60 min    | 9.5 %      |
| Aroma (end of boil) | Citra    | 10 g   | 20 min    | 12 %       |
| Aroma (end of boil) | Amarillo | 5 g    | 20 min    | 9.5 %      |
| Aroma (end of boil) | Cascade  | 10 g   | 20 min    | 6 %        |
| Dry Hop             | Amarillo | 10 g   | 10 day(s) | 9.5 %      |
| Dry Hop             | Cascade  | 10 g   | 10 day(s) | 6 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale  | Dry  | 6 g    | Safbrew    |