

# AIPA 14

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **68**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (53.3%)	80 %	4
Grain	Strzegom Pale Ale	2 kg (26.7%)	79 %	6
Grain	Strzegom Pszeniczny	1 kg (13.3%)	81 %	5
Grain	Weyermann - Wiedeński	0.5 kg (6.7%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra (USA)	20 g	15 min	12.1 %
Boil	Simcoe (USA)	20 g	15 min	11.3 %
Boil	Idaho 7 (USA)	20 g	15 min	12.1 %
Whirlpool	Citra (USA)	30 g	30 min	12.1 %
temp.90°C				
Whirlpool	Simcoe (USA)	30 g	30 min	11.3 %
temp.90°C				
Whirlpool	Citra (USA)	20 g	15 min	12.1 %
temp.80°C				
Whirlpool	Simcoe (USA)	20 g	15 min	11.3 %

temp.80°C				
Whirlpool	Idaho 7 (USA)	20 g	15 min	12.1 %
temp.80°C				
Dry Hop	Citra (USA)	50 g	2 day(s)	12.1 %
Plus dwa dni CC.				
Dry Hop	Simcoe (USA)	50 g	2 day(s)	11.3 %
Plus dwa dni CC.				
Dry Hop	Idaho 7 (USA)	20 g	2 day(s)	12.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand-LalBrew Windsor Ale	Ale	Slant	200 ml	---
FERMENTACJA W 19°C- 12 PSI				

## Notes

- Woda RO modyfikowana do wartości w PPM  
Ca-90  
Mg-10  
Na-20  
Cl-70  
S04-200  
HCO3-0  
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