

# AIPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **55**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (76.3%)	80 %	5
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (3.4%)	73 %	120
Grain	Strzegom Pszeniczny	0.2 kg (3.4%)	81 %	6
Grain	Strzegom Pilzneński	1 kg (16.9%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling	30 g	30 min	7.5 %
Whirlpool	Cascade	50 g	30 min	9 %
Whirlpool	Amarillo	40 g	30 min	7 %
Dry Hop	Amarillo	40 g	2 day(s)	7 %
Whirlpool	Equinox	30 g	30 min	16 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	100 ml	Danstar