

# AIPA

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- Gravity **16.3 BLG**
- ABV ---
- IBU **68**
- SRM **6.9**
- 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (83.3%)	79 %	6
Grain	Strzegom Monachijski typ I	0.7 kg (11.7%)	79 %	13.5
Grain	Briess - Carapils Malt	0.3 kg (5%)	74 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	35 g	60 min	9.2 %
Boil	Amarillo	30 g	30 min	9.2 %
Boil	Amarillo	30 g	15 min	9.2 %
Boil	Amarillo	10 g	1 min	9.2 %
Boil	Cascade	20 g	1 min	6.9 %
Dry Hop	Cascade	50 g	5 day(s)	6.9 %

## Yeasts

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