

# aipa

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **14.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **56 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **15 min**
- Temp **100 C**, Time **70 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **15 min** at **56C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **15 min** at **78C**
- Keep mash **70 min** at **100C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (67.3%)	80 %	4
Grain	Strzegom Karmel 300	0.5 kg (9.6%)	70 %	299
Grain	Strzegom Monachijski typ II	1.2 kg (23.1%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4 %
Boil	Citra	15 g	20 min	12 %
Boil	Cascade	25 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	300 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	sok malinowy	1500 g	Secondary	3 day(s)