

# AIPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **74**
- SRM **10.4**

## Batch size

- Expected quantity of finished beer **48 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **44.5 liter(s)**
- Total mash volume **58.8 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**

## Mash step by step

- Heat up **44.5 liter(s)** of strike water to **72.3C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **33.3 liter(s)** of **76C** water or to achieve **63.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7.25 kg (50.5%)	80 %	4
Grain	Strzegom Monachijski typ II	5.5 kg (38.3%)	79 %	22
Grain	Pszeniczny	1 kg (7%)	85 %	4
Grain	Strzegom Karmel 300	0.3 kg (2.1%)	70 %	299
Grain	Strzegom Karmel 150	0.3 kg (2.1%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	50 g	60 min	11.2 %
Boil	Marynka	50 g	60 min	10 %
Boil	Chinook	50 g	60 min	13 %
Aroma (end of boil)	Centennial	50 g	5 min	10.5 %
Dry Hop	Citra	50 g	5 day(s)	12 %

## Yeasts

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