

# AIPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **49**
- SRM **6.4**
- 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 **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale viking malt	5 kg (80.6%)	80 %	5
Grain	Karmelowy	0.5 kg (8.1%)	80 %	50
Grain	Płatki owsiane	0.7 kg (11.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12.9 %
Whirlpool	mosaic	10 g	20 min	12.5 %
Whirlpool	Citra	10 g	20 min	12.9 %
Whirlpool	Mosaic	10 g	20 min	12.5 %
Dry Hop	Citra	10 g	3 day(s)	12.9 %
Dry Hop	Mosaic	10 g	3 day(s)	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11 g	Fermentis