

# AIPA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **28**
- SRM **12.1**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.3 liter(s)**
- Total mash volume **3 liter(s)**

## Steps

- Temp **70 C**, Time **45 min**

## Mash step by step

- Heat up **2.3 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **45 min** at **70C**
- Sparge using **25 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	3.4 kg (58%)	81 %	26
Liquid Extract	Bruntal Pale Ale	1.7 kg (29%)	80 %	35
Grain	Weyermann - Pale Ale Malt	0.26 kg (4.4%)	85 %	7
Grain	Carahell	0.15 kg (2.6%)	77 %	26
Grain	Weyermann - Carapils	0.15 kg (2.6%)	78 %	4
Grain	Platki orkiszowe	0.2 kg (3.4%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Mosaic	20 g	15 min	10 %
Boil	Simcoe	20 g	15 min	13.2 %
Dry Hop	Mosaic	80 g	5 day(s)	10 %
Dry Hop	Simcoe	30 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	60 ml	Fermentum Mobile