

# AIPA

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **101**
- SRM **11.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **5 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt  | 6.5 kg (86.7%) | 85 %  | 7   |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (6.7%)  | 80 %  | 6   |
| Grain | Strzegom Karmel 150        | 0.5 kg (6.7%)  | 75 %  | 150 |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 30 g   | 55 min   | 15.5 %     |
| Boil    | Cascade                | 30 g   | 55 min   | 6 %        |
| Boil    | Citra                  | 50 g   | 15 min   | 12 %       |
| Boil    | Mosaic                 | 50 g   | 15 min   | 10 %       |
| Dry Hop | Citra                  | 30 g   | 2 day(s) | 12 %       |
| Dry Hop | Mosaic                 | 30 g   | 2 day(s) | 10 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                             |     |     |      |           |
|-----------------------------|-----|-----|------|-----------|
| Fermentis Safbrew<br>BE-256 | Ale | Dry | 23 g | Fermentis |
|-----------------------------|-----|-----|------|-----------|