

# AIPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **48**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **22.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Pilsneński	6.8 kg (91.9%)	80 %	3.75
Grain	Płatki owsiane	0.6 kg (8.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka PL 2020	40 g	60 min	7.6 %
Boil	Perle PL 2020	35 g	60 min	7.2 %
Dry Hop	Dr Rudi NZ 2020	100 g	3 day(s)	9.4 %
Dry Hop	Engima AUS 2020	50 g	3 day(s)	18.2 %
Dry Hop	Galaxy AUS 2020	50 g	3 day(s)	16.2 %
Dry Hop	Green Bullet NZ 2019	50 g	3 day(s)	12 %

## Yeasts

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

## Notes

- Hop ratio: 16,5 l - 250 g => 15,5 g / l  
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