

# AIPA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **46**
- SRM **6.8**
- 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 **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **77C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.8 kg (82.8%)	80 %	5
Grain	Strzegom Monachijski typ II	0.7 kg (12.1%)	79 %	22
Grain	Weyermann - Caraamber	0.3 kg (5.2%)	75 %	65

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	60 min	12.4 %
Aroma (end of boil)	Citra	30 g	5 min	12 %

## Yeasts

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