

# AIPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **44**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (39.7%)	80 %	5
Grain	Pilznieński	3 kg (47.6%)	81 %	4
Grain	Pszeniczny	0.5 kg (7.9%)	85 %	4
Grain	Strzegom Monachijski typ I	0.3 kg (4.8%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Citra	30 g	10 min	12 %
Boil	Simcoe	30 g	10 min	13.2 %
Dry Hop	Citra	20 g	7 day(s)	12 %
Dry Hop	Simcoe	20 g	7 day(s)	13.2 %

## Yeasts

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