

# AIPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **47**
- SRM **6.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **65.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **40 liter(s)**
- Total mash volume **54.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **77 C**, Time **4 min**

## Mash step by step

- Heat up **40 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **71C**
- Keep mash **4 min** at **77C**
- Sparge using **40 liter(s)** of **76C** water or to achieve **65.2 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński        | 11.84 kg (80%) | 80 %  | 4   |
| Grain | Weyermann pszeniczny jasny | 1.48 kg (10%)  | 80 %  | 6   |
| Grain | Strzegom Monachijski typ I | 1.04 kg (7%)   | 79 %  | 16  |
| Grain | Cara Gold Castlemalting    | 0.44 kg (3%)   | 78 %  | 120 |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Magnum                 | 50 g   | 60 min   | 11.5 %     |
| Boil    | Columbus/Tomahawk/Zeus | 50 g   | 15 min   | 12.5 %     |
| Boil    | Centennial             | 70 g   | 5 min    | 9.4 %      |
| Boil    | Simcoe                 | 50 g   | 5 min    | 13.1 %     |
| Boil    | Citra                  | 70 g   | 0 min    | 13.5 %     |
| Boil    | chlorek wapnia         | 20 g   | 80 min   | 1 %        |
| Dry Hop | Centennial             | 50 g   | 5 day(s) | 10 %       |
| Dry Hop | Amarillo               | 50 g   | 5 day(s) | 10.1 %     |

|         |        |      |          |        |
|---------|--------|------|----------|--------|
| Dry Hop | Simcoe | 50 g | 5 day(s) | 11.9 % |
|---------|--------|------|----------|--------|

## Yeasts

| Name                  | Type | Form   | Amount | Laboratory  |
|-----------------------|------|--------|--------|-------------|
| Wyeast - American Ale | Ale  | Liquid | 250 ml | Wyeast Labs |