

# AIPA

---

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **47**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Pszeniczny	0.3 kg (5%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.3 kg (5%)	75 %	30
Grain	płatki jęczmienne	0.4 kg (6.7%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	40 g	70 min	9.5 %
Whirlpool	Citra	20 g	20 min	13.2 %
Dry Hop	Citra	80 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Fermentis