

# AIPA

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- Gravity **18 BLG**
- ABV ---
- IBU **46**
- SRM **8.6**
- 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 **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (88.2%)	79 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (7.4%)	79 %	16
Grain	Strzegom Karmel 30	0.3 kg (4.4%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	60 g	60 min	7 %
Aroma (end of boil)	Mosaic	25 g	5 min	10 %
Whirlpool	Citra	25 g	0 min	12 %
Whirlpool	Amarillo	25 g	0 min	9.5 %
Dry Hop	Citra	25 g	7 day(s)	12 %
Dry Hop	Mosaic	25 g	7 day(s)	10 %
Dry Hop	Amarillo	25 g	7 day(s)	9.5 %

## Yeasts

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