

# AIPA

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- Gravity **15.4 BLG**
- ABV ---
- IBU **46**
- SRM **10.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **67 C**, Time **120 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **120 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (53%)	79 %	6
Grain	Strzegom Monachijski typ I	2.5 kg (37.9%)	79 %	16
Grain	Carabelge	0.4 kg (6.1%)	80 %	30
Grain	Abbey Castle	0.2 kg (3%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	14 %
Boil	Cascade	20 g	20 min	6 %
Mash	Palisade	10 g	10 min	7.5 %
Dry Hop	Palisade	20 g	7 day(s)	7.5 %
Dry Hop	Cascade	10 g	7 day(s)	6 %