

## AIPA#6\_2021

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **81**
- SRM **4.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **31 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

### Steps

- Temp **64 C**, Time **50 min**
- Temp **75 C**, Time **20 min**

### Mash step by step

- Heat up **18.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **75C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **31 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (63.5%)  | 80 %  | 5   |
| Grain | Strzegom Pilzneński  | 2 kg (31.7%)  | 80 %  | 4   |
| Grain | Weyermann - Carapils | 0.3 kg (4.8%) | 78 %  | 4   |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Citra   | 50 g   | 70 min   | 12 %       |
| Boil                | Marynka | 30 g   | 40 min   | 10 %       |
| Aroma (end of boil) | Citra   | 50 g   | 1 min    | 12 %       |
| Dry Hop             | Mosaic  | 60 g   | 7 day(s) | 10 %       |
| Dry Hop             | Ahtanum | 50 g   | 7 day(s) | 5 %        |

### Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 100 ml | Safale     |