

# 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