

## AIPA (kuli)

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- Gravity **15.2 BLG**
- ABV ---
- IBU **72**
- SRM **3.2**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

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

### Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale Strzegom	5 kg (83.3%)	--- %	---
Grain	Strzegom Monachijski typ I	0.7 kg (11.7%)	79 %	16
Grain	Weyermann - Carapils	0.3 kg (5%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	35 g	60 min	8.9 %
Boil	Amarillo	30 g	30 min	8.9 %
Boil	Amarillo	30 g	15 min	8.9 %
Boil	Amarillo	10 g	1 min	8.9 %
Boil	Cascade	20 g	1 min	7.7 %
Dry Hop	Cascade	50 g	7 day(s)	7.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips Piwowarski	5 g	Mash	---
Fining	Mech Irlandzki	5 g	Boil	15 min