

# Aipa test

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **58**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.5 kg (95.7%)	79 %	6
Grain	Bestmalz Carmel Pils	0.25 kg (4.3%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	35 g	40 min	13.5 %
Aroma (end of boil)	Amarillo	20 g	20 min	8.8 %
Aroma (end of boil)	Lemon drop	20 g	10 min	4.6 %
Aroma (end of boil)	Amarillo	15 g	10 min	8.8 %
Dry Hop	Citra	15 g	7 day(s)	13.5 %
Dry Hop	Lemon drop	10 g	7 day(s)	4.6 %
Dry Hop	Amarillo	15 g	7 day(s)	8.8 %
Dry Hop	Lemon drop	20 g	3 day(s)	4.6 %

## Yeasts

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