

## AIPA v2

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **56**
- SRM **5.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

### Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **25 min**

### Mash step by step

- Heat up **20.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **25 min** at **72C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (74.6%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (7.5%)	79 %	16
Grain	Strzegom Karmel 30	0.2 kg (3%)	75 %	30
Grain	Strzegom Wiedeński	1 kg (14.9%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.2 %
Aroma (end of boil)	Citra	30 g	0 min	12 %
Dry Hop	Mosaic	60 g	---	10 %
Boil	Mosaic	30 g	30 min	10 %
Dry Hop	Citra	40 g	---	12 %
Dry Hop	Simcoe	20 g	---	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	300 ml	Fermentum Mobile