

# AMIPA

- Gravity **14.3 BLG**
- ABV ---
- IBU **73**
- SRM **11.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (82%)	79 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (8.2%)	79 %	16
Grain	Strzegom Karmel 150	0.35 kg (5.7%)	75 %	150
Grain	Pszeniczny	0.25 kg (4.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ahtanum	30 g	30 min	3.9 %
Boil	Ahtanum	20 g	15 min	3.9 %
Boil	motueka	10 g	10 min	6.7 %
Dry Hop	Ahtanum	50 g	5 day(s)	3.9 %
Boil	motueka	40 g	20 min	6.7 %
Dry Hop	motueka	50 g	5 day(s)	6.7 %
Boil	Warrior	30 g	60 min	14.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	mech irandzki	10 g	Boil	10 min