

# Mason AIPA

- Gravity **16.3 BLG**
- ABV ---
- IBU **64**
- SRM **12.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg (87.5%)	79 %	6
Grain	Strzegom Karmel 30	0.5 kg (6.3%)	75 %	150
Grain	Strzegom Karmel Pszeniczny	0.5 kg (6.3%)	78 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	60 min	13.5 %
Boil	Centennial	15 g	30 min	8.5 %
Aroma (end of boil)	Citra	25 g	15 min	13.5 %
Whirlpool	Citra	10 g	0 min	13.5 %
Dry Hop	Citra	15 g	7 day(s)	13.5 %
Dry Hop	Citra	10 g	3 day(s)	13.5 %

## Yeasts

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

## Notes

- Brak  
*Nov 12, 2015, 1:18 PM*