

## #26 AIPA v2

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- Gravity **16.3 BLG**
- ABV ---
- IBU **73**
- SRM **12.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.1 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (92.3%)	79 %	6
Grain	Karmelowy Czerwony	0.3 kg (4.6%)	75 %	59
Grain	Caraaroma	0.1 kg (1.5%)	78 %	400
Grain	Weyermann - Carawheat	0.1 kg (1.5%)	77 %	97

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum szyszka	20 g	60 min	9.7 %
Boil	Nugget	40 g	20 min	15.3 %
Aroma (end of boil)	Citra	20 g	10 min	13.5 %
Aroma (end of boil)	Amarillo	20 g	10 min	9.5 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	15 g	10 min	15.5 %
Whirlpool	Nugget	10 g	0 min	15.3 %
Whirlpool	Citra	15 g	0 min	13.5 %
Whirlpool	Amarillo	15 g	0 min	9.5 %
Whirlpool	Columbus/Tomahawk/Zeus	20 g	0 min	15.5 %
Whirlpool	Mosaic	25 g	0 min	10 %

Dry Hop	Mosaic	25 g	4 day(s)	10 %
Dry Hop	Amarillo	20 g	4 day(s)	9.5 %
Dry Hop	Motueka	50 g	4 day(s)	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Primary	5 day(s)