

#29 AIPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **81**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|-------------|-------|-----|
| Grain | Pilznieński | 6 kg (100%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------------------|--------|----------|------------|
| Boil | lunga | 40 g | 60 min | 12 % |
| Boil | Książęcy | 38 g | 60 min | 10 % |
| Whirlpool | Cryo lupulin Simcoe | 25 g | 1 min | 20 % |
| Whirlpool | Cryo lupulin Idaho 7 | 25 g | 1 min | 20 % |
| Whirlpool | Cryo lupulin Mosaic | 25 g | 1 min | 20 % |
| Whirlpool | Chinook | 50 g | 2 min | 11.4 % |
| Dry Hop | Cryo lupulin Simcoe | 50 g | 2 day(s) | 20 % |
| Dry Hop | Cryo lupulin Mosaic | 50 g | 2 day(s) | 20 % |
| Dry Hop | Cryo lupulin Idaho 7 | 50 g | 2 day(s) | 20 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |