

## #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  |