

## #36 AIPA v3

- Gravity **16.6 BLG**
- ABV ---
- IBU **57**
- SRM **14.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

### Steps

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

### Mash step by step

- Heat up **22.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6.7 kg (90.4%)	79 %	6
Grain	Karmelowy Czerwony	0.4 kg (5.4%)	75 %	59
Grain	Caraaroma	0.2 kg (2.7%)	78 %	400
Grain	Melanoiden Malt	0.11 kg (1.5%)	80 %	39

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	50 g	30 min	13.4 %
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)	Cascade	20 g	10 min	6.8 %
Whirlpool	Equinox	20 g	0 min	13.4 %
Whirlpool	Citra	20 g	0 min	13.5 %
Whirlpool	Amarillo	20 g	0 min	9.5 %
Whirlpool	Cascade	20 g	0 min	6.8 %
Dry Hop	Citra	40 g	4 day(s)	13.5 %
Dry Hop	Amarillo	60 g	4 day(s)	8.8 %

Dry Hop	Cascade	20 g	---	6.8 %
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## Yeasts

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