

## A(i)PA

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- Gravity **15.1 BLG**
- ABV ---
- IBU **63**
- SRM **7.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **14.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **21.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (74.5%)	79 %	6
Grain	Strzegom Karmel 30	0.2 kg (4.3%)	75 %	30
Grain	Strzegom Wiedeński	1 kg (21.3%)	79 %	9

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	55 g	60 min	6 %
Boil	Cascade	30 g	30 min	6 %
Boil	Cascade	20 g	5 min	6 %
Boil	Amarillo	10 g	5 min	9.5 %
Aroma (end of boil)	Amarillo	25 g	0 min	9.5 %

### Yeasts

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