

# AIPA 1

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- Gravity **14.7 BLG**
- ABV ---
- IBU **92**
- SRM **13.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

## Steps

- Temp **65.5 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **60 min** at **65.5C**
- Keep mash **1 min** at **76C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (88.5%)	79 %	6
Grain	Strzegom Karmel 300	0.25 kg (4.4%)	70 %	300
Grain	Briess - Oat Flakes	0.4 kg (7.1%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	45 g	60 min	12.8 %
Boil	Chinook	15 g	30 min	12.8 %
Boil	Cascade	15 g	30 min	5.9 %
Boil	Crystal	15 g	10 min	4.9 %
Boil	Cascade	15 g	10 min	5.9 %
Dry Hop	Crystal	15 g	3 day(s)	4.9 %
Dry Hop	Cascade	30 g	3 day(s)	5.9 %

## Yeasts

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