

# AIPA

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- Gravity **16.3 BLG**
- ABV ---
- IBU **57**
- SRM **10.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.6 kg (72.2%)	79 %	7
Grain	Strzegom Monachijski typ I	1 kg (27.8%)	79 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Amarillo	5 g	60 min	9.5 %
Aroma (end of boil)	Citra	10 g	20 min	12 %
Aroma (end of boil)	Amarillo	5 g	20 min	9.5 %
Aroma (end of boil)	Cascade	10 g	20 min	6 %
Dry Hop	Amarillo	10 g	10 day(s)	9.5 %
Dry Hop	Cascade	10 g	10 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	6 g	Safbrew