

# AIPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **101**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **18.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **64 C**, Time **70 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **18.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.6 kg (83.7%)	80 %	5
Grain	Strzegom Monachijski typ I	0.4 kg (9.3%)	79 %	16
Grain	Pszeniczny	0.3 kg (7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	magnum	15 g	60 min	14 %
Boil	Simcoe	20 g	20 min	13.3 %
Boil	Mosaic	15 g	15 min	11.8 %
Boil	Centennial	15 g	15 min	9.7 %
Boil	El Dorado	15 g	10 min	12.4 %
Boil	Chinook	20 g	10 min	12.8 %
Boil	Chinook	30 g	5 min	12.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM-52	Ale	Slant	120 ml	---