

# AIPA 13

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **64**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	6 kg (85.7%)	81 %	6
Grain	Weyermann - Pszeniczny	0.5 kg (7.1%)	80 %	5
Grain	Weyermann - Carapils	0.5 kg (7.1%)	75 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Amarillo (USA)	50 g	30 min	8.4 %
Whirlpool	Falconer's Flight (USA)	30 g	30 min	10.3 %
Whirlpool	Citra	30 g	30 min	13 %
Whirlpool	mosaic cryo	30 g	30 min	25 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Slant	300 ml	White Labs

GĘSTWA 3 DNI LUŻNA FERMENTACJA W 25°C- 12 PSI

## Notes

- Woda RO modyfikowana do wartości w PPM  
Ca-75  
Mg-5  
Na-10  
Cl-50  
S04-150  
HCO3-0  
*May 19, 2022, 8:12 PM*