

# AIPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **6.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **29.5 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **23.6 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (76.3%)	80 %	4
Grain	Strzegom Monachijski typ I	0.6 kg (10.2%)	79 %	16
Grain	Strzegom Pszeniczny	0.6 kg (10.2%)	81 %	6
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (3.4%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	14.4 %
Boil	Cascade	25 g	20 min	7.1 %
Boil	Citra	25 g	1 min	14.2 %
Dry Hop	Cascade	25 g	5 day(s)	7.1 %
Dry Hop	Citra	25 g	5 day(s)	14.2 %

## Yeasts

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