

# AIPA

---

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **80**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	5 kg (75.8%)	81 %	4
Grain	Cara-Pils/Dextrine	0.6 kg (9.1%)	72 %	4
Grain	Strzegom Monachijski typ II	0.6 kg (9.1%)	79 %	22
Grain	Pszeniczny	0.4 kg (6.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Mosaic	20 g	20 min	12 %
Boil	Cascade	20 g	20 min	7.7 %
Boil	Citra	20 g	20 min	13.5 %
Boil	Mosaic	30 g	5 min	12 %
Boil	Cascade	30 g	5 min	7.7 %
Boil	Simcoe	15 g	5 min	13.2 %
Dry Hop	Simcoe	20 g	5 day(s)	13.2 %
Dry Hop	Mosaic	40 g	5 day(s)	12 %
Dry Hop	Cascade	40 g	5 day(s)	7.7 %

Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Amarillo	30 g	5 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	5 g	Mash	60 min
Fining	mech	5 g	Boil	15 min