

# AIPA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **27**
- SRM **7.4**
- 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 **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount       | Yield | EBC |
|-------|--------------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt      | 4 kg (80%)   | 85 %  | 7   |
| Grain | Strzegom Monachijski typ I     | 0.7 kg (14%) | 79 %  | 16  |
| Grain | Briess - Caracrysal Wheat Malt | 0.3 kg (6%)  | 78 %  | 108 |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Cascade PL | 45 g   | 55 min   | 5.2 %      |
| Dry Hop | Cascade PL | 45 g   | 3 day(s) | 5.2 %      |
| Boil    | Willamette | 30 g   | 5 min    | 5 %        |
| Dry Hop | Willamette | 30 g   | 3 day(s) | 5 %        |

## Yeasts

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