

# AIPA

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **85**
- SRM **8.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **76 C**, Time **4 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **71C**
- Keep mash **4 min** at **76C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (66.7%)	80 %	4
Grain	Weyermann pszeniczny jasny	1 kg (16.7%)	80 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (8.3%)	79 %	16
Grain	Cara Gold	0.5 kg (8.3%)	75 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Mosaic	30 g	30 min	10 %
Boil	Amarillo	30 g	15 min	9.5 %
Aroma (end of boil)	Citra	30 g	0 min	12 %
Whirlpool	Amarillo	30 g	0 min	9.5 %
Dry Hop	Mosaic	30 g	0 day(s)	10 %
Dry Hop	Amarillo	30 g	0 day(s)	15.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	11.5 g	Fermentis