

# AIPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **61**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Pale Ale Halcyon	2.5 kg (67.6%)	80.3 %	6
Grain	Bestmalz - Pszeniczny	0.6 kg (16.2%)	82 %	4.5
Grain	Bestmalz - Carapils	0.2 kg (5.4%)	75 %	5
Grain	Płatki owsiane	0.2 kg (5.4%)	85 %	3
Grain	Acid Malt	0.2 kg (5.4%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	60 min	14.7 %
Boil	Citra	10 g	30 min	13.5 %
Boil	Citra	5 g	10 min	13.5 %
Boil	Citra	5 g	5 min	13.5 %
Aroma (end of boil)	Nelson Sauvín	10 g	0 min	11.2 %
Whirlpool	Galaxy	10 g	0 min	14.5 %
Whirlpool	Nelson Sauvín	10 g	0 min	11.2 %
Whirlpool	Citra	10 g	0 min	13.5 %
Dry Hop	Galaxy	20 g	3 day(s)	14.5 %

Dry Hop	Nelson Sauvvin	20 g	3 day(s)	11.2 %
Dry Hop	Citra	20 g	3 day(s)	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	200 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	1 g	Mash	0 min
Fining	Whirfloc	1 g	Boil	15 min