

# AIPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **92**
- SRM **7.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount        | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Pale Ale           | 2 kg (38.5%)  | 80 %  | 5   |
| Grain | Monachijski typ II | 2 kg (38.5%)  | 79 %  | 22  |
| Grain | Pszeniczny         | 1 kg (19.2%)  | 82 %  | 4   |
| Grain | Cookie Viking Malt | 0.2 kg (3.8%) | 75 %  | 50  |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| First Wort          | Citra    | 20 g   | 90 min   | 13.3 %     |
| Boil                | Equinox  | 20 g   | 55 min   | 16.1 %     |
| Aroma (end of boil) | Citra    | 50 g   | 8 min    | 13.3 %     |
| Aroma (end of boil) | Amarillo | 50 g   | 3 min    | 9.5 %      |
| Dry Hop             | Amarillo | 20 g   | 5 day(s) | 9.5 %      |
| Dry Hop             | Citra    | 20 g   | 5 day(s) | 13.3 %     |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale  | Slant | 200 ml | ---        |

## Extras

| Type        | Name                            | Amount | Use for | Time   |
|-------------|---------------------------------|--------|---------|--------|
| Fining      | Whirlfloc T                     | 1 g    | Boil    | 5 min  |
| Water Agent | Siarczan magnezu -<br>Sól Epsom | 2 g    | Mash    | 70 min |
| Water Agent | Gips Piwowarski                 | 2 g    | Mash    | 70 min |