

# AIPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **16**
- SRM **7.1**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **18.6 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.8 kg (67.8%)	80 %	4
Grain	Cara Gold	0.12 kg (2.9%)	75 %	120
Grain	Płatki owsiane	0.5 kg (12.1%)	85 %	3
Grain	Płatki pszeniczne	0.3 kg (7.3%)	85 %	3
Grain	Słód pszeniczny Bestmalz	0.3 kg (7.3%)	82 %	5
Grain	Aroma CastleMalting	0.11 kg (2.7%)	78 %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	3 g	10 min	13.1 %
Whirlpool	Mosaic	30 g	20 min	10 %
Dry Hop	Equinox	40 g	10 day(s)	13.1 %