

# AIPA 2018

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **61**
- SRM **11.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (85.1%)	80 %	5
Grain	Strzegom Monachijski typ I	0.7 kg (9.9%)	79 %	16
Grain	Strzegom Karmel 300	0.35 kg (5%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Amarillo	10 g	60 min	9.5 %
Boil	Simcoe	10 g	60 min	13.2 %
Boil	Cascade	5 g	60 min	4.5 %
Boil	Citra	10 g	30 min	12 %
Boil	Amarillo	5 g	30 min	9.5 %
Boil	Cascade	10 g	30 min	6 %
Boil	Simcoe	10 g	30 min	13.2 %
Boil	Amarillo	10 g	15 min	9.5 %
Boil	Cascade	10 g	15 min	6 %
Boil	Simcoe	5 g	15 min	13.2 %
Boil	Citra	5 g	15 min	12 %
Dry Hop	Citra	35 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	15 min

### Notes

- Zasymp 69°C  
67°C 60 min  
76°C 10 min  
wysładzanie wodą ok. 78°C  
*Nov 14, 2018, 3:26 PM*