

# AIPA

---

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **40**
- SRM **6.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (66.7%)	81 %	4
Grain	Monachijski	1 kg (16.7%)	80 %	16
Grain	Caraamber	0.5 kg (8.3%)	75 %	59
Grain	Pszeniczny	0.5 kg (8.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13.3 %
Boil	Chinook	25 g	10 min	13.3 %
Boil	Mosaic	25 g	10 min	12.6 %
Aroma (end of boil)	Lemon drop	25 g	0 min	5.4 %
Aroma (end of boil)	Mosaic	25 g	0 min	12.6 %
Dry Hop	Lemon drop	25 g	3 day(s)	5.4 %
Dry Hop	Chinook	25 g	3 day(s)	13.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	30 ml	Fermentis