

# AIPA

---

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **99**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.4 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.79 kg (75.6%)	80 %	5
Grain	Weyermann - Carapils	0.5 kg (7.9%)	78 %	4
Grain	Płatki pszeniczne	0.55 kg (8.7%)	85 %	3
Grain	Płatki owsiane	0.5 kg (7.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Boil	Citra	27 g	10 min	12.9 %
Dry Hop	Mosaic	50 g	---	11.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11.5 g	Sfale