

# AIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **39**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **58 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **63.4C**
- Add grains
- Keep mash **10 min** at **58C**
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (20%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	45 min	10 %
Boil	Lublin (Lubelski)	25 g	45 min	4 %
Whirlpool	Cascade PL	50 g	10 min	5.2 %
Dry Hop	Cascade PL	50 g	14 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis