

# AIPA

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **49**
- SRM **6.4**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21.4 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **75 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5.65 kg (92.6%)	80 %	7
Grain	Strzegom Monachijski typ II	0.3 kg (4.9%)	79 %	22
Grain	Pszeniczny	0.15 kg (2.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	12 %
Boil	Simcoe	20 g	20 min	11.5 %
Boil	Amarillo	10 g	10 min	8.9 %
Boil	Amarillo	10 g	5 min	8.9 %
Dry Hop	Amarillo	30 g	5 day(s)	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis