

# AIPA

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- Gravity **19.4 BLG**
- ABV ---
- IBU **120**
- SRM **8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **37 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **77.7C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **25 liter(s)** of **76C** water or to achieve **37 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	10 kg (100%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	11.2 %
Boil	Warrior	30 g	60 min	14.5 %
Boil	Amarillo	50 g	60 min	8.9 %
Boil	Ella (AUS)	10 g	40 min	15.1 %
Boil	Mosaic	25 g	30 min	12 %
Boil	Centennial	25 g	20 min	8.5 %
Boil	Centennial	25 g	10 min	8.5 %
Boil	Chinook	30 g	10 min	13 %
Aroma (end of boil)	Ella (AUS)	40 g	1 min	15.1 %
Aroma (end of boil)	WAI-ITI	25 g	1 min	4.1 %
Dry Hop	Ella (AUS)	50 g	5 day(s)	15.1 %
Dry Hop	Mosaic	25 g	5 day(s)	12 %
Dry Hop	WAI-ITI	25 g	5 day(s)	4.1 %

Dry Hop	Chinook	10 g	5 day(s)	11.2 %
Dry Hop	Simcoe	20 g	5 day(s)	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	400 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	7 g	Boil	15 min