

# AIPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **32**
- SRM **7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **29.5 liter(s)**
- Total mash volume **36.9 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **29.5 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **30.7 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount          | Yield | EBC |
|-------|-------------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt          | 6 kg (81.3%)    | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I    | 0.88 kg (11.9%) | 79 %  | 16  |
| Grain | Karmelowy Pszeniczny Strzegom | 0.2 kg (2.7%)   | 79 %  | 130 |
| Grain | Strzegom Wiedeński            | 0.3 kg (4.1%)   | 79 %  | 10  |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 5 g    | 60 min | 15.5 %     |
| Boil    | Columbus/Tomahawk/Zeus | 5 g    | 30 min | 15.5 %     |
| Boil    | Citra                  | 5 g    | 15 min | 12 %       |
| Boil    | Simcoe                 | 5 g    | 15 min | 13.2 %     |
| Boil    | Cascade                | 5 g    | 15 min | 6 %        |
| Boil    | Citra                  | 10 g   | 10 min | 12 %       |
| Boil    | Cascade                | 10 g   | 10 min | 6 %        |
| Boil    | Simcoe                 | 10 g   | 10 min | 13.2 %     |
| Boil    | Citra                  | 10 g   | 5 min  | 12 %       |
| Boil    | Simcoe                 | 10 g   | 5 min  | 13.2 %     |

|                     |         |      |          |        |
|---------------------|---------|------|----------|--------|
| Boil                | Cascade | 10 g | 5 min    | 6 %    |
| Aroma (end of boil) | Simcoe  | 20 g | 0 min    | 13.2 % |
| Aroma (end of boil) | Cascade | 10 g | 0 min    | 6 %    |
| Aroma (end of boil) | Citra   | 5 g  | 0 min    | 12 %   |
| Dry Hop             | Citra   | 20 g | 5 day(s) | 12 %   |
| Dry Hop             | Cascade | 15 g | 5 day(s) | 6 %    |
| Dry Hop             | Simcoe  | 5 g  | 5 day(s) | 13.2 % |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.2 g | ---        |

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g    | Boil    | 15 min |