

# AIPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **39**
- SRM **7.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **70 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	PALE ALE Wayermann 5,5-7,5 EBC 5kg	5 kg (61.7%)	80 %	7
Grain	PILZNEŃSKI Castle Malting 2,5-3,5 EBC 1kg	3 kg (37%)	80 %	3
Grain	CZEKOLADOWY JASNY Strzegom 400 EBC 1kg	0.1 kg (1.2%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic USA 30g	30 g	60 min	13.4 %
Boil	Citra USA 30g	30 g	5 min	12.8 %

## Yeasts

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