

# AIPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **48**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **22.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC  |
|-------|------------------------|----------------|-------|------|
| Grain | Viking Malt Pilsneński | 6.8 kg (91.9%) | 80 %  | 3.75 |
| Grain | Płatki owsiane         | 0.6 kg (8.1%)  | 85 %  | 3    |

## Hops

| Use for | Name                 | Amount | Time     | Alpha acid |
|---------|----------------------|--------|----------|------------|
| Boil    | Marynka PL 2020      | 40 g   | 60 min   | 7.6 %      |
| Boil    | Perle PL 2020        | 35 g   | 60 min   | 7.2 %      |
| Dry Hop | Dr Rudi NZ 2020      | 100 g  | 3 day(s) | 9.4 %      |
| Dry Hop | Engima AUS 2020      | 50 g   | 3 day(s) | 18.2 %     |
| Dry Hop | Galaxy AUS 2020      | 50 g   | 3 day(s) | 16.2 %     |
| Dry Hop | Green Bullet NZ 2019 | 50 g   | 3 day(s) | 12 %       |

## Yeasts

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

## Notes

- Hop ratio: 16,5 l - 250 g => 15,5 g / l  
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