

# AIPA

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **67**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.9 liter(s)**
- Total mash volume **30.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

## Mash step by step

- Heat up **23.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **74C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg (85.2%)	85 %	7
Grain	Strzegom Pszeniczny	0.4 kg (5.7%)	81 %	6
Grain	Weyermann - Carapils	0.2 kg (2.8%)	78 %	4
Grain	płatki jęczmienne	0.24 kg (3.4%)	70 %	5
Sugar	cukier	0.2 kg (2.8%)	90 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	30 g	60 min	9.4 %
Boil	citra	15 g	20 min	13.2 %
Boil	Simcoe	15 g	20 min	13.5 %
Boil	mosaic	15 g	20 min	10.5 %
Boil	citra	20 g	7 min	13.2 %
Boil	Simcoe	20 g	7 min	13.5 %
Boil	mosaic	20 g	7 min	10.5 %
Aroma (end of boil)	citra	20 g	0 min	13.2 %
Aroma (end of boil)	Simcoe	20 g	0 min	13.5 %

Aroma (end of boil)	mosaic	20 g	0 min	10.5 %
Dry Hop	citra	40 g	3 day(s)	13.2 %
Dry Hop	Simcoe	40 g	3 day(s)	13.5 %
Dry Hop	mosaic	40 g	3 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Slant	300 ml	po warce 88

### Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc t	1 g	Boil	10 min