

# AIPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **93**
- SRM **9.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **6 %**
- Size with trub loss **27 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **34.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**
- Temp **76 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **20 min** at **76C**
- Keep mash **1 min** at **78C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **34.7 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale          | 6 kg (78.9%)  | 79 %  | 4.5 |
| Grain | Strzegom Monachijski typ I | 1 kg (13.2%)  | 79 %  | 16  |
| Grain | Strzegom Karmel 150        | 0.6 kg (7.9%) | 75 %  | 150 |

## Hops

| Use for | Name            | Amount | Time     | Alpha acid |
|---------|-----------------|--------|----------|------------|
| Boil    | Bravo           | 30 g   | 60 min   | 15.5 %     |
| Boil    | Mosaic          | 10 g   | 60 min   | 10 %       |
| Boil    | Magnum          | 40 g   | 60 min   | 13.5 %     |
| Boil    | Mosaic          | 20 g   | 5 min    | 10 %       |
| Boil    | Cascade         | 20 g   | 5 min    | 6.9 %      |
| Boil    | Amarillo        | 10 g   | 5 min    | 9.5 %      |
| Boil    | Hallertau Blanc | 10 g   | 5 min    | 11 %       |
| Dry Hop | Cascade PL      | 10 g   | 8 day(s) | 5.2 %      |
| Dry Hop | Amarillo        | 20 g   | 8 day(s) | 9.5 %      |

## Yeasts

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