

# AIPA

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **77**
- SRM **7.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.5 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **11.9 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **4.4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.6 kg (72.2%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (27.8%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	70 min	12 %
Boil	Amarillo	10 g	30 min	9.5 %
Boil	Cascade	10 g	30 min	6 %
Aroma (end of boil)	Amarillo	10 g	10 min	9.5 %
Aroma (end of boil)	Cascade	10 g	10 min	6 %

## Yeasts

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