

# AIPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **6.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **20.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20.7 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **20.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.4 kg (72.3%)	79 %	6
Grain	Strzegom Monachijski typ I	1.2 kg (25.5%)	79 %	16
Grain	Karmelowy Jasny 30EBC	0.1 kg (2.1%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rakau (NZ)	15 g	45 min	9.5 %
Boil	Chinook	5 g	15 min	13 %
Boil	Simcoe	5 g	15 min	13.2 %
Boil	Mosaic	5 g	15 min	10 %
Whirlpool	Simcoe	10 g	0 min	13.2 %
Whirlpool	Mosaic	10 g	0 min	10 %
Whirlpool	Chinook	10 g	0 min	13 %
Whirlpool	Falconer's Flight	20 g	0 min	10.5 %

## Yeasts

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