

# AIPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **33**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (68.6%)	81 %	4
Grain	Pszeniczny	0.8 kg (15.7%)	85 %	4
Grain	Weyermann - Carapils	0.4 kg (7.8%)	78 %	4
Grain	Płatki owsiane	0.4 kg (7.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	30 min	12.4 %
Aroma (end of boil)	lunga	15 g	3 min	12.4 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	Galaxy	100 g	2 day(s)	15 %
Dry Hop	Nelson Sauvin	50 g	2 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	chlorek	5 g	Mash	60 min