

# AIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **75**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **3 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.5 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **15.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.6 kg (86.7%)	85 %	7
Grain	Weyermann - Carapils	0.2 kg (6.7%)	78 %	4
Grain	Weyermann - Carared	0.2 kg (6.7%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	65 min	12.5 %
Aroma (end of boil)	Cascade	30 g	10 min	7.1 %
Whirlpool	Cascade	30 g	0 min	7.1 %
Aroma (end of boil)	Citra	30 g	0 min	12.9 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
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Fining	Mech irlandzki	3 g	Boil	5 min
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