

# AIPA 69IBU

- Gravity **14.7 BLG**
- ABV ---
- IBU **76**
- SRM **7.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **47.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.9 liter(s)**
- Total mash volume **35.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **26.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **29.6 liter(s)** of **76C** water or to achieve **47.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	8.55 kg (90.5%)	85 %	7
Grain	Strzegom Karmel 150	0.4 kg (4.2%)	75 %	150
Sugar	Candi Sugar, Clear	0.5 kg (5.3%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	8.8 %
Boil	Marynka	40 g	50 min	8.8 %
Boil	Marynka	40 g	30 min	8.8 %
Boil	Marynka	40 g	15 min	8.8 %
Boil	Cascade	50 g	10 min	6 %
Boil	Cascade	50 g	5 min	6 %
Whirlpool	Cascade	50 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
gestwa us-05	Ale	Slant	400 ml	stare krasno

## Extras

Type	Name	Amount	Use for	Time
Other	płatki dębowe bourbon	30 g	Secondary	10 day(s)
Spice	skórka z pomarańczy	10 g	Boil	15 min
Spice	kafir	10 g	Secondary	10 day(s)