

# AIPA 7

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **61**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **74 C**, Time **1 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **74C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	5 kg (76.9%)	81 %	7
Grain	Weyermann - pszeniczny jasny	1 kg (15.4%)	80 %	6
Grain	Weyermann - Carapils	0.5 kg (7.7%)	75 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	12.8 %
Boil	El Dorado	30 g	15 min	13.8 %
Boil	Centennial	30 g	15 min	10.5 %
Whirlpool	El Dorado	20 g	30 min	13.8 %
Whirlpool	Centennial	20 g	30 min	10.5 %
Dry Hop	El Dorado	50 g	4 day(s)	13.8 %
Dry Hop	Centennial	50 g	4 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	trawa cytrynowa	15 g	Boil	10 min
Water Agent	chlerek wapnia 99%	6 g	Boil	60 min
Water Agent	witamina C	4 g	Bottling	---
Other	Hopzoil CITRUS FRUITBOM BLEND	0.8 g	Bottling	---