

# AIPA

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- Gravity **16.6 BLG**
- ABV ---
- IBU **37**
- SRM **8.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **5 %/h**
- Boil size **23 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **5 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **72C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (40%)	79 %	6
Grain	Strzegom Pilzneński	2 kg (26.7%)	80 %	4
Grain	Strzegom Karmel 30	0.5 kg (6.7%)	75 %	30
Grain	Pszeniczny	2 kg (26.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Simcoe	10 g	60 min	13.2 %
Boil	Rakau (NZ)	10 g	60 min	9.5 %
Aroma (end of boil)	Citra	10 g	1 min	12 %
Aroma (end of boil)	Simcoe	10 g	1 min	13.2 %
Dry Hop	Rakau (NZ)	10 g	10 day(s)	9.5 %
Dry Hop	Simcoe	10 g	10 day(s)	13.2 %
Dry Hop	Citra	5 g	---	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	10 g	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	1 min