

# AIPA

- Gravity **15.7 BLG**
- ABV ---
- IBU **44**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **19.4 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (80%)   | 80 %  | 5   |
| Grain | Pilzneński           | 1 kg (16%)   | 81 %  | 4   |
| Grain | Strzegom Karmel 30   | 0.25 kg (4%) | 75 %  | 30  |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Citra      | 20 g   | 60 min   | 13 %       |
| Boil      | Willamette | 15 g   | 30 min   | 5 %        |
| Boil      | Simcoe     | 15 g   | 30 min   | 13.2 %     |
| Whirlpool | Willamette | 15 g   | 0 min    | 5 %        |
| Whirlpool | Cascade    | 15 g   | 0 min    | 6 %        |
| Whirlpool | Simcoe     | 20 g   | 0 min    | 13.2 %     |
| Dry Hop   | Cascade    | 20 g   | 4 day(s) | 6 %        |
| Dry Hop   | Simcoe     | 15 g   | 4 day(s) | 13.2 %     |
| Dry Hop   | Willamette | 10 g   | 4 day(s) | 5 %        |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Slant | 160 ml | Fermentum Mobile |