

# AIPA

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- 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