

# Aipa

- Gravity **18.4 BLG**
- ABV ---
- IBU **87**
- SRM **10.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- 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 **30 min**
- Temp **78 C**, Time **10 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 **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.7%)	80 %	5
Grain	Pszeniczny	1 kg (13.3%)	85 %	4
Grain	Strzegom Monachijski typ I	1 kg (13.3%)	79 %	16
Grain	Weyermann Caramunich 3	0.5 kg (6.7%)	76 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	50 g	60 min	10 %
Boil	Citra	20 g	30 min	12 %
Boil	Simcoe	30 g	30 min	13.2 %
Aroma (end of boil)	Citra	30 g	1 min	12 %

## Yeasts

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