

AIPA 9

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **52**
- SRM **4.4**
- 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 **75 min**
- Evaporation rate **12 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

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

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **74C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|--------------|-------|-----|
| Grain | Weyermann - Pilsner Premium | 3 kg (42.9%) | 81 % | 2 |
| Grain | Strzegom Pale Ale | 3 kg (42.9%) | 79 % | 6 |
| Grain | Weyermann - pszeniczny jasny | 1 kg (14.3%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Citra | 15 g | 15 min | 12.9 % |
| Boil | Simcoe | 15 g | 15 min | 14.5 % |
| Boil | Amarillo | 15 g | 15 min | 9.8 % |
| Boil | Citra | 15 g | 7 min | 12.9 % |
| Boil | Simcoe | 15 g | 7 min | 14.5 % |
| Boil | Amarillo | 15 g | 7 min | 9.8 % |
| Whirlpool | Citra | 15 g | 20 min | 12.9 % |
| Whirlpool | Simcoe | 15 g | 20 min | 14.5 % |
| Whirlpool | Amarillo | 15 g | 20 min | 9.8 % |
| Dry Hop | Citra | 30 g | 3 day(s) | 12.9 % |
| Dry Hop | Simcoe | 30 g | 3 day(s) | 14.5 % |

| | | | | |
|---------|----------|------|----------|-------|
| Dry Hop | Amarillo | 30 g | 3 day(s) | 9.8 % |
|---------|----------|------|----------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------------|--------|----------|--------|
| Water Agent | siarczan wapnia gips | 7 g | Mash | 60 min |
| Water Agent | kwask mlekowy | 2 g | Mash | 60 min |
| Other | pożywka Wyeast | 2.7 g | Boil | 10 min |
| Fining | whirlfloc tabletki | 1.5 g | Boil | 10 min |
| Water Agent | witamina C | 2 g | Bottling | --- |