

# AIPA HB 25L

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **72**
- SRM **6.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **36.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **36.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg (72.3%)	85 %	7
Grain	Strzegom Monachijski typ I	2 kg (24.1%)	79 %	16
Grain	Carahell	0.3 kg (3.6%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	60 min	12 %
Boil	Citra	40 g	30 min	12 %
Boil	Willamette	50 g	20 min	5 %
Aroma (end of boil)	Willamette	50 g	5 min	5 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Mosaic	100 g	3 day(s)	10 %
Dry Hop	Willamette	30 g	3 day(s)	5 %

## Yeasts

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