

# AIPA "The Rock"

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **65**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	6 kg (92.3%)	81 %	6
Grain	Strzegom Wiedeński	0.5 kg (7.7%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	60 min	13.2 %
Boil	Amarillo	15 g	15 min	7.4 %
Aroma (end of boil)	Cascade	20 g	0 min	6.9 %
Dry Hop	Amarillo	10 g	7 day(s)	7.4 %
Dry Hop	Cascade	10 g	7 day(s)	6.9 %
Dry Hop	Cascade	15 g	3 day(s)	6.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US West Coast	Ale	Dry	11 g	Gozdawa