

# Amber AIPA

---

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **73**
- SRM **26.8**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **30.5 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **22.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (65.5%)	80 %	4
Grain	Monachijski	0.5 kg (6.6%)	80 %	16
Grain	Słód Caramunich Typ II Weyermann	0.6 kg (7.9%)	73 %	120
Grain	Special B Castle	0.43 kg (5.6%)	70 %	350
Grain	Rahr - Red Wheat Malt	0.45 kg (5.9%)	85 %	89
Grain	Strzegom Karmel 300	0.65 kg (8.5%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Marynka	20 g	45 min	10 %
Boil	Citra	20 g	30 min	12 %
Boil	Citra	20 g	15 min	12 %
Boil	Cascade	20 g	10 min	6 %
Aroma (end of boil)	Cascade	20 g	0 min	6 %
Dry Hop	Citra	10 g	7 day(s)	12 %

Dry Hop	Cascade	10 g	7 day(s)	6 %
---------	---------	------	----------	-----

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---