

## Session AIPA

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **65**
- SRM **7.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **24 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **34.2 liter(s)** of **76C** water or to achieve **50.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	0.4 kg (5%)	85 %	5
Grain	Viking Pale Ale malt	7.2 kg (90%)	85 %	5
Grain	Strzegom Karmel 150	0.2 kg (2.5%)	75 %	150
Grain	Strzegom Czekoladowy jasny	0.2 kg (2.5%)	68 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Boil	Simcoe	25 g	20 min	13.2 %
Aroma (end of boil)	Simcoe	25 g	5 min	13.2 %
Aroma (end of boil)	Citra	25 g	5 min	12 %
Aroma (end of boil)	Cascade	25 g	1 min	6 %
Aroma (end of boil)	Citra	25 g	1 min	12 %
Dry Hop	Citra	50 g	6 day(s)	12 %
Dry Hop	Cascade	100 g	6 day(s)	6 %

## Yeasts

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