

## T#07 Strong Aipa

---

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **77**
- SRM **10.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

### Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **22.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale          | 5 kg (66.7%)  | 79 %  | 6   |
| Grain | Strzegom Monachijski typ I | 2 kg (26.7%)  | 79 %  | 16  |
| Grain | Strzegom Karmel 150        | 0.5 kg (6.7%) | 75 %  | 150 |

### Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Citra    | 50 g   | 60 min   | 12 %       |
| Boil                | Amarillo | 25 g   | 30 min   | 9.5 %      |
| Boil                | Cascade  | 50 g   | 30 min   | 6 %        |
| Aroma (end of boil) | Amarillo | 25 g   | 1 min    | 9.5 %      |
| Dry Hop             | Cascade  | 50 g   | 3 day(s) | 6 %        |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |