

# AIPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **69**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 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 **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (61.5%)   | 80 %  | 5   |
| Grain | Wayermann Wiedeński  | 0.7 kg (10.8%) | 79 %  | 18  |
| Grain | Weyermann - Carapils | 0.5 kg (7.7%)  | 78 %  | 4   |
| Grain | Pilzneński           | 1.3 kg (20%)   | 81 %  | 4   |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Chinook    | 30 g   | 60 min   | 12.8 %     |
| Boil      | Cascade    | 15 g   | 15 min   | 5.5 %      |
| Boil      | Amarillo   | 15 g   | 15 min   | 9 %        |
| Boil      | Centennial | 15 g   | 15 min   | 9.5 %      |
| Whirlpool | Cascade    | 20 g   | 30 min   | 5.5 %      |
| Whirlpool | Amarillo   | 20 g   | 30 min   | 9 %        |
| Whirlpool | Centennial | 20 g   | 30 min   | 9.5 %      |
| Dry Hop   | Cascade    | 20 g   | 3 day(s) | 5.5 %      |
| Dry Hop   | Centennial | 20 g   | 3 day(s) | 9.5 %      |
| Dry Hop   | Amarillo   | 20 g   | 3 day(s) | 9 %        |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory |
|----------------------|------|--------|--------|------------|
| FM52 Amerykański Sen | Ale  | Liquid | 100 ml | ---        |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g    | Boil    | 15 min |