

## #3 AIPA

- Gravity **15.7 BLG**
- ABV ---
- IBU **64**
- SRM **10.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **26.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **0 min**

### Mash step by step

- Heat up **23.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **75C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.7 kg (86.4%)	79 %	6
Grain	Strzegom Wiedeński	0.6 kg (9.1%)	79 %	10
Grain	Caramunich Malt	0.3 kg (4.5%)	71.7 %	110

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	13.5 %
Boil	Hallertau	25 g	5 min	4.5 %
Boil	Magnum	25 g	5 min	13.5 %
Boil	Hallertau	25 g	0 min	4.5 %
Boil	Magnum	25 g	0 min	13.5 %
Boil	Equinox	20 g	0 min	13.1 %
Dry Hop	Equinox	20 g	4 day(s)	13.1 %

### Yeasts

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