

# AIPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **40**
- SRM **7.3**
- Style **American IPA**

## 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 **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking melanoidynowy	0.5 kg (8.6%)	75 %	60
Grain	Briess - Pale Ale Malt	0.8 kg (13.8%)	80 %	7
Grain	Pilznieński	3.1 kg (53.4%)	81 %	4
Grain	Carahell	0.3 kg (5.2%)	77 %	26
Grain	Pszeniczny	0.3 kg (5.2%)	85 %	4
Grain	Weyermann - Carapils	0.3 kg (5.2%)	78 %	4
Grain	Monachijski	0.5 kg (8.6%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	15 min	9.5 %
Boil	Citra	30 g	20 min	12 %
Boil	Cascade	30 g	5 min	6 %
Dry Hop	Amarillo	20 g	7 day(s)	9.5 %
Dry Hop	Citra	10 g	7 day(s)	12 %
Dry Hop	Mosaic	10 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Lager	Slant	100 ml	---

### Notes

- 6.10.2017 przelano na cicha. Blg 5.5 zadano chmiel na zimno.  
*Oct 6, 2017, 6:50 PM*