

# aipa

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **91**
- SRM **7.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **5 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **65 C**, Time **75 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **75 min** at **65C**
- Keep mash **15 min** at **75C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński soufflet	4.39 kg (71.9%)	81 %	4.2
Grain	Wiedeński steinbach	0.86 kg (14%)	79 %	10
Grain	Strzegom Monachijski typ II	0.64 kg (10.5%)	79 %	22
Grain	Słód Caramunich Typ II Weyermann	0.21 kg (3.5%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	32.09 g	60 min	10.5 %
Boil	Columbus/Tomahawk/Zeus	21.4 g	45 min	15.5 %
Boil	Green Bullet	26.74 g	30 min	11 %
Aroma (end of boil)	Green Bullet	26.74 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10.7 g	Fermentis

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5.35 g	Boil	15 min