

# aipa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **36**
- SRM **7.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **4 liter(s)**
- Total mash volume **5 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **4 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	1.7 kg (63%)	81 %	23
Grain	Viking Pale Ale malt	0.7 kg (25.9%)	80 %	5
Grain	Platki owsiane	0.3 kg (11.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	5 g	60 min	15.5 %
Aroma (end of boil)	Cascade	10 g	15 min	6 %
Aroma (end of boil)	Centennial	10 g	15 min	10.5 %
Aroma (end of boil)	Citra	10 g	5 min	12 %
Aroma (end of boil)	Cascade	10 g	5 min	10.5 %
Dry Hop	Chinook	20 g	2 day(s)	13 %
Dry Hop	Citra	15 g	2 day(s)	12 %
Dry Hop	Cascade	15 g	2 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Safale US-05	Ale	Dry	6 g	Fermentis
--------------	-----	-----	-----	-----------