

# AIPA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **27**
- SRM **7.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (80%)	85 %	7
Grain	Strzegom Monachijski typ I	0.7 kg (14%)	79 %	16
Grain	Briess - Caracrysal Wheat Malt	0.3 kg (6%)	78 %	108

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	45 g	55 min	5.2 %
Dry Hop	Cascade PL	45 g	3 day(s)	5.2 %
Boil	Willamette	30 g	5 min	5 %
Dry Hop	Willamette	30 g	3 day(s)	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis