

# AIPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **69**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **30.9 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **53 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 6.5 kg (90.3%) | 85 %  | 7   |
| Grain | Pszeniczny                | 0.6 kg (8.3%)  | 85 %  | 4   |
| Grain | Weyermann - Carapils      | 0.1 kg (1.4%)  | 78 %  | 4   |

## Hops

| Use for | Name         | Amount | Time     | Alpha acid |
|---------|--------------|--------|----------|------------|
| Boil    | Marynka      | 25 g   | 50 min   | 10 %       |
| Boil    | Amarillo     | 30 g   | 50 min   | 9.5 %      |
| Boil    | Simcoe       | 30 g   | 15 min   | 13.2 %     |
| Boil    | Citra        | 30 g   | 10 min   | 12 %       |
| Boil    | Enigma (AUS) | 30 g   | 0 min    | 17.2 %     |
| Dry Hop | Simcoe       | 20 g   | 3 day(s) | 13.2 %     |
| Dry Hop | Citra        | 30 g   | 3 day(s) | 12 %       |
| Dry Hop | Mosaic       | 20 g   | 3 day(s) | 10 %       |
| Dry Hop | Equinox      | 30 g   | 3 day(s) | 13.1 %     |

## Yeasts

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