

# AIPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **68**
- SRM **7.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pale Ale (Malteurop) | 5.3 kg (85.5%) | 80 %  | 8.5 |
| Grain | Pszeniczny           | 0.35 kg (5.6%) | 85 %  | 4   |
| Grain | Strzegom Karmel 150  | 0.25 kg (4%)   | 75 %  | 150 |
| Grain | Barley, Flaked       | 0.3 kg (4.8%)  | 70 %  | 4   |

## Hops

| Use for    | Name     | Amount | Time   | Alpha acid |
|------------|----------|--------|--------|------------|
| First Wort | lunga    | 10 g   | 60 min | 11 %       |
| First Wort | Cascade  | 10 g   | 60 min | 6.9 %      |
| First Wort | Amarillo | 10 g   | 60 min | 8.5 %      |
| Boil       | Cascade  | 25 g   | 20 min | 6.9 %      |
| Boil       | Amarillo | 25 g   | 20 min | 8.5 %      |
| Boil       | Cascade  | 25 g   | 10 min | 6.9 %      |
| Boil       | Amarillo | 25 g   | 10 min | 8.5 %      |
| Whirlpool  | Amarillo | 20 g   | 50 min | 8.5 %      |
| Whirlpool  | Cascade  | 20 g   | 50 min | 6.9 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 400 ml | Fermentis  |