

# AIPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **57**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.5 liter(s)**
- Total mash volume **6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **4.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

| Type           | Name                       | Amount         | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (53.1%) | 80 %  | 7   |
| Grain          | Pilzneński                 | 1 kg (31.3%)   | 81 %  | 4   |
| Grain          | Monachijski                | 0.5 kg (15.6%) | 80 %  | 16  |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Simcoe   | 15 g   | 60 min | 11.5 %     |
| Boil    | Simcoe   | 10 g   | 30 min | 11.5 %     |
| Boil    | Amarillo | 15 g   | 15 min | 8.2 %      |
| Boil    | Citra    | 15 g   | 5 min  | 13.3 %     |