

# AIPA

- Gravity **19.8 BLG**
- ABV ---
- IBU **61**
- SRM **10.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **72C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale          | 4 kg (57.1%)   | 79 %  | 6   |
| Grain | Strzegom Monachijski typ I | 2.5 kg (35.7%) | 79 %  | 16  |
| Grain | Caramel/Crystal Malt - 10L | 0.5 kg (7.1%)  | 75 %  | 20  |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Jarrylo    | 30 g   | 60 min | 13.8 %     |
| Boil    | Jarrylo    | 30 g   | 15 min | 13.8 %     |
| Boil    | Lemon drop | 30 g   | 5 min  | 4.6 %      |
| Boil    | Cascade    | 10 g   | 5 min  | 6 %        |
| Boil    | Willamette | 10 g   | 5 min  | 5 %        |

## Yeasts

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