

## AIPA 2018 v2

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **64**
- SRM **7.1**
- 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 **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **17 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 1.5 kg (26.5%) | 80 %  | 5   |
| Grain | Strzegom Pilzneński        | 3.5 kg (61.9%) | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (8.8%)  | 79 %  | 16  |
| Grain | Strzegom Karmel 300        | 0.15 kg (2.7%) | 70 %  | 299 |

### Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Magnum   | 40 g   | 60 min   | 13.5 %     |
| Boil    | Amarillo | 5 g    | 20 min   | 9.5 %      |
| Boil    | Simcoe   | 10 g   | 20 min   | 13.2 %     |
| Boil    | Amarillo | 10 g   | 10 min   | 9.5 %      |
| Boil    | Simcoe   | 5 g    | 10 min   | 13.2 %     |
| Boil    | Cascade  | 10 g   | 10 min   | 6 %        |
| Dry Hop | Amarillo | 5 g    | 4 day(s) | 9.5 %      |
| Dry Hop | Cascade  | 15 g   | 4 day(s) | 4.5 %      |
| Dry Hop | Simcoe   | 5 g    | 4 day(s) | 13.2 %     |
| Dry Hop | Citra    | 30 g   | 4 day(s) | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10 g   | Fermentis  |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 3 g    | Boil    | 15 min |