

# AIPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **45**
- SRM **12.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **26.2 liter(s)**
- Total mash volume **34.4 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **26.2 liter(s)** of strike water to **69.7C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

| Type  | Name                                      | Amount         | Yield | EBC  |
|-------|---|----------------|-------|------|
| Grain | Viking Pale Ale malt                      | 4.6 kg (56.1%) | 75 %  | 5    |
| Grain | Monachijski                               | 0.7 kg (8.5%)  | 80 %  | 16   |
| Grain | Pszeniczny                                | 0.6 kg (7.3%)  | 85 %  | 4    |
| Grain | Weyermann - Carapils                      | 0.2 kg (2.4%)  | 78 %  | 4    |
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 1.5 kg (18.3%) | 80 %  | 4    |
| Grain | Płatki owsiane                            | 0.5 kg (6.1%)  | 85 %  | 3    |
| Grain | Black (Patent) Malt                       | 0.1 kg (1.2%)  | 55 %  | 1350 |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 10 g   | 60 min   | 15.5 %     |
| Boil                | Simcoe                 | 25 g   | 20 min   | 13.2 %     |
| Aroma (end of boil) | Simcoe                 | 25 g   | 10 min   | 13.2 %     |
| Aroma (end of boil) | Cascade                | 50 g   | 5 min    | 6 %        |
| Dry Hop             | Cascade                | 50 g   | 3 day(s) | 6 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 16 g   | fermentis  |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g    | Boil    | 15 min |