

# AIPA

- Gravity **16.8 BLG**
- ABV ---
- IBU **73**
- SRM **10.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **25.4 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (48.3%)	79 %	6
Grain	Strzegom Monachijski typ I	3.5 kg (48.3%)	79 %	16
Grain	Pszeniczny	0.25 kg (3.4%)	79 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %
Aroma (end of boil)	Cascade	20 g	30 min	6 %
Aroma (end of boil)	Centennial	20 g	15 min	8.5 %
Whirlpool	Equinox	25 g	30 min	13.1 %
Whirlpool	Centennial	15 g	30 min	10.5 %
Dry Hop	Centennial	15 g	5 day(s)	10.5 %
Dry Hop	Equinox	25 g	5 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis