

# AIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **42**
- SRM **5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (33.3%)	80 %	5
Grain	Strzegom Pilzneński	3 kg (50%)	80 %	4
Grain	Płatki owsiane	0.4 kg (6.7%)	85 %	3
Grain	Płatki pszeniczne	0.4 kg (6.7%)	85 %	3
Grain	Abbey Castle	0.2 kg (3.3%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	30 min	11 %
Aroma (end of boil)	Apollo	50 g	5 min	17 %
Whirlpool	Eureka!	50 g	0 min	18 %
Dry Hop	Eureka!	50 g	2 day(s)	18 %
Dry Hop	Apollo	50 g	2 day(s)	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	500 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	NaCl	4 g	Mash	80 min
Fining	whirfloc	4 g	Boil	5 min
Other	E300	3 g	Bottling	---