

# Aipa

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **90**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **23 %/h**
- Boil size **17 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.15 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **67 C**, Time **600 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **600 min** at **67C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **17 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3 kg (78.9%)	80.5 %	2
Grain	Płatki owsiane	0.5 kg (13.2%)	60 %	3
Grain	Abbey Castle	0.15 kg (3.9%)	80 %	45
Grain	Weyermann - Carapils	0.15 kg (3.9%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	lunga	15 g	60 min	11 %