

# AIPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **48**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **27.1 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.5 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	5 kg (75.8%)	94 %	7.5
Grain	Monachijski	1 kg (15.2%)	80 %	16
Grain	Weyermann - Carapils	0.5 kg (7.6%)	78 %	4
Grain	zakwaszający	0.05 kg (0.8%)	--- %	5
Grain	Płatki owsiane	0.05 kg (0.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	50 g	60 min	9.5 %
Boil	Citra	15 g	20 min	12 %
Boil	Citra	10 g	0 min	12 %
Dry Hop	Amarillo	10 g	7 day(s)	9.5 %
Dry Hop	Citra	10 g	7 day(s)	12 %
Dry Hop	Amarillo	15 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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US-05	Ale	Dry	11.5 g	Fermentis Safale
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