

# aipa

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **47**
- SRM **4.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **68 C**, Time **80 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	7 kg (100%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	20 g	15 min	12.1 %
Aroma (end of boil)	Citra	20 g	15 min	13.7 %
Aroma (end of boil)	Mosaic	20 g	10 min	12.1 %
Aroma (end of boil)	Citra	20 g	10 min	13.7 %
Aroma (end of boil)	Mosaic	20 g	5 min	12.1 %
Aroma (end of boil)	Citra	20 g	5 min	13.7 %
Whirlpool	Mosaic	20 g	0 min	12.1 %
Whirlpool	Citra	20 g	0 min	13.7 %
Dry Hop	Mosaic	20 g	2 day(s)	12.1 %
Dry Hop	Citra	20 g	2 day(s)	13.7 %

## Yeasts

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

## Extras

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