

# AIPA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **43**
- SRM **5.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.3 kg (84.1%)	81 %	4
Grain	Strzegom Karmel 30	1 kg (15.9%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	25 g	60 min	8.7 %
Boil	Amarillo	30 g	10 min	8.2 %
Boil	Amarillo	30 g	20 min	8.2 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	curacao	20 g	Boil	15 min