

# AIPA

- Gravity **15.3 BLG**
- ABV ---
- IBU **80**
- SRM **7.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **43 liter(s)**
- Trub loss **10 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **54.4 liter(s)**

## Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **32.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **22.2 liter(s)** of strike water to **76.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **42.3 liter(s)** of **76C** water or to achieve **54.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurope Pale Ale	8.8 kg (87.1%)	79 %	6
Grain	Strzegom Monachijski typ I	1.1 kg (10.9%)	79 %	16
Grain	Strzegom Karmel 150	0.2 kg (2%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	90 g	60 min	10.6 %
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	12.9 %
Aroma (end of boil)	Pekko	20 g	10 min	13.6 %
Aroma (end of boil)	Azacca	20 g	10 min	14 %
Aroma (end of boil)	Pekko	20 g	5 min	13.6 %
Aroma (end of boil)	Azacca	20 g	5 min	14 %
Aroma (end of boil)	Pekko	25 g	0 min	13.6 %
Aroma (end of boil)	Azacca	25 g	0 min	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	500 ml	Fermentis