

# AIPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **63**
- SRM **7.2**
- 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 **4 %/h**
- Boil size **26.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

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

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (30.8%)	85 %	7
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4 kg (61.5%)	80 %	2
Grain	Weyermann - Carawheat	0.5 kg (7.7%)	77 %	97

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	15 g	20 min	9.5 %
Boil	Amarillo	15 g	5 min	9.5 %
Aroma (end of boil)	Amarillo	15 g	5 min	9.5 %
Whirlpool	Amarillo	15 g	10 min	9.5 %
Dry Hop	Amarillo	30 g	4 day(s)	9.5 %
Boil	Simcoe	15 g	20 min	13.2 %
Boil	Simcoe	15 g	5 min	13.2 %
Aroma (end of boil)	Simcoe	15 g	5 min	13.2 %
Whirlpool	Simcoe	15 g	10 min	13.2 %
Dry Hop	Simcoe	30 g	4 day(s)	13.2 %
Boil	Galaxy	15 g	20 min	15 %

Boil	Galaxy	15 g	5 min	15 %
Aroma (end of boil)	Galaxy	15 g	5 min	15 %
Whirlpool	Galaxy	15 g	10 min	15 %
Dry Hop	Galaxy	30 g	4 day(s)	15 %

## Yeasts

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