

# AIPA

- Gravity **15.9 BLG**
- ABV ---
- IBU **65**
- SRM **10.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **68 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.3 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale           | 5 kg (76.9%)  | 79 %  | 6   |
| Grain | Strzegom Monachijski typ II | 1 kg (15.4%)  | 79 %  | 22  |
| Grain | Karmelowy Czerwony          | 0.5 kg (7.7%) | 75 %  | 59  |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Magnum   | 35 g   | 60 min   | 13.5 %     |
| Boil    | Simcoe   | 30 g   | 10 min   | 13 %       |
| Boil    | Palisade | 30 g   | 10 min   | 7.5 %      |
| Boil    | Cascade  | 30 g   | 0 min    | 6 %        |
| Dry Hop | Palisade | 20 g   | 5 day(s) | 7.5 %      |
| Dry Hop | Cascade  | 20 g   | 5 day(s) | 6 %        |
| Dry Hop | Simcoe   | 20 g   | 5 day(s) | 13 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11 g   | ---        |