

# AIPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **93**
- SRM **9.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **6 %**
- Size with trub loss **27 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **34.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**
- Temp **76 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **20 min** at **76C**
- Keep mash **1 min** at **78C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **34.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (78.9%)	79 %	4.5
Grain	Strzegom Monachijski typ I	1 kg (13.2%)	79 %	16
Grain	Strzegom Karmel 150	0.6 kg (7.9%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	30 g	60 min	15.5 %
Boil	Mosaic	10 g	60 min	10 %
Boil	Magnum	40 g	60 min	13.5 %
Boil	Mosaic	20 g	5 min	10 %
Boil	Cascade	20 g	5 min	6.9 %
Boil	Amarillo	10 g	5 min	9.5 %
Boil	Hallertau Blanc	10 g	5 min	11 %
Dry Hop	Cascade PL	10 g	8 day(s)	5.2 %
Dry Hop	Amarillo	20 g	8 day(s)	9.5 %

## Yeasts

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