

# AIPA

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **50**
- SRM **7.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	6 kg (72.3%)	80 %	6
Grain	Monachijski	2 kg (24.1%)	80 %	16
Grain	Biscuit Malt	0.3 kg (3.6%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Chinook	20 g	30 min	13 %
Boil	Mosaic	50 g	1 min	10 %
Boil	Citra	50 g	1 min	12 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %
Dry Hop	Citra	5 g	---	12 %