

# AIPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **34**
- SRM **6.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **67 C**, Time **40 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **67C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (75.8%)	80 %	5
Grain	Strzegom Wiedeński	1.5 kg (22.7%)	79 %	10
Grain	Strzegom Karmel 150	0.1 kg (1.5%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	50 min	13.9 %
Boil	Amarillo	15 g	20 min	9.5 %
Aroma (end of boil)	Amarillo	35 g	1 min	9.5 %
Boil	Cascade	15 g	20 min	6 %
Aroma (end of boil)	Cascade	35 g	1 min	6 %
Aroma (end of boil)	Citra	15 g	0 min	13.8 %

## Yeasts

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