

# Aipa

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **40**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **2 %**
- Size with trub loss **45.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **52.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **50 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **37.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **27.9 liter(s)** of **76C** water or to achieve **52.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	12.5 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Falconer's Flight	60 g	60 min	10.5 %
Boil	Mosaic	30 g	0 min	4 %
Boil	Sybilla	25 g	60 min	10 %
Dry Hop	Citra	80 g	7 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
kf57	Ale	Dry	30 g	---