

# AIPA 60

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **62**
- SRM **6.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **3 %**
- Size with trub loss **61.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **66.1 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **35.6 liter(s)**
- Total mash volume **51.1 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **35.6 liter(s)** of strike water to **78.4C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **46 liter(s)** of **76C** water or to achieve **66.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	13.5 kg (87.1%)	79 %	6
Grain	Strzegom Wiedeński	0.75 kg (4.8%)	79 %	10
Grain	Pszeniczny Mep©Wheat	0.75 kg (4.8%)	85 %	5
Grain	Strzegom Karmel 150	0.25 kg (1.6%)	75 %	150
Grain	Karmelowy Czerwony	0.25 kg (1.6%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	120 g	60 min	12 %
Aroma (end of boil)	Amarillo	50 g	15 min	9.5 %
Whirlpool	Cascade	50 g	0 min	6 %
Dry Hop	Amarillo	35 g	7 day(s)	9.5 %
Dry Hop	Cascade	25 g	7 day(s)	6 %
Dry Hop	Cascade	35 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański sen	Ale	Liquid	50 ml	---
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