

# AIPA

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- Gravity **22 BLG**
- ABV ---
- IBU **76**
- SRM **13.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **47 %/h**
- Boil size **33.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25.1 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **79 C**, Time **10 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **79C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Karmel 150	0.2 kg (3.2%)	75 %	150
Grain	Strzegom Pale Ale	5.07 kg (80.7%)	79 %	6
Grain	Strzegom Monachijski typ I	1.01 kg (16.1%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30.4 g	60 min	13 %
Aroma (end of boil)	Chinook	20.27 g	20 min	13 %
Aroma (end of boil)	Amarillo	20.27 g	15 min	9.5 %
Aroma (end of boil)	Cascade	20.27 g	10 min	6 %
Dry Hop	Cascade	30.4 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11.15 g	Danstar