

# AIPA

- Gravity **17.1 BLG**
- ABV ---
- IBU **48**
- SRM **11.6**
- 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **70 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **70C**
- Keep mash **0 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (83.3%)	85 %	7
Grain	Strzegom Monachijski typ I	0.7 kg (11.7%)	79 %	16
Grain	cara crystal	0.3 kg (5%)	--- %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	105 min	6 %
Boil	Cascade	30 g	65 min	6 %
Boil	Willamette	30 g	20 min	5 %
Aroma (end of boil)	Willamette	30 g	0 min	5 %

## Yeasts

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