

# AIPA

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **58**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **30.4 liter(s)**
- Total mash volume **38 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **30.4 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (65.8%)	80 %	4
Grain	Weyermann - Carapils	0.6 kg (7.9%)	78 %	4
Grain	Strzegom Monachijski typ I	1 kg (13.2%)	79 %	16
Grain	Pszeniczny	1 kg (13.2%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	12.5 %
Boil	Citra	10 g	60 min	13.9 %
Boil	Citra	40 g	5 min	12 %
Boil	Galaxy	50 g	5 min	16.5 %
Boil	Vic Secret	25 g	5 min	16.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis