

# AIPA

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- Gravity **14.3 BLG**
- ABV ---
- IBU **62**
- SRM **12.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **29.5 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **23.6 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (84.7%)	80 %	7
Grain	Strzegom Monachijski typ I	0.3 kg (5.1%)	79 %	16
Grain	Simpsons - Caramalt	0.2 kg (3.4%)	76 %	11
Grain	Caramel/Crystal Malt - 10L	0.2 kg (3.4%)	75 %	160
Grain	Briess - Victory Malt	0.2 kg (3.4%)	75 %	55

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Simcoe	10 g	60 min	13.2 %
Boil	Mosaic	10 g	60 min	10 %
Aroma (end of boil)	Simcoe	10 g	15 min	13.2 %
Aroma (end of boil)	Citra	10 g	15 min	12 %
Aroma (end of boil)	Mosaic	35 g	1 min	10 %
Dry Hop	citra mosaic simcoe	30 g	3 day(s)	11 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
us 05	Ale	Dry	11 g	---