

## AIPA 9

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **52**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **75 min**
- Evaporation rate **12 %/h**
- Boil size **29.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **74 C**, Time **1 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **74C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Premium	3 kg (42.9%)	81 %	2
Grain	Strzegom Pale Ale	3 kg (42.9%)	79 %	6
Grain	Weyermann - pszeniczny jasny	1 kg (14.3%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	15 min	12.9 %
Boil	Simcoe	15 g	15 min	14.5 %
Boil	Amarillo	15 g	15 min	9.8 %
Boil	Citra	15 g	7 min	12.9 %
Boil	Simcoe	15 g	7 min	14.5 %
Boil	Amarillo	15 g	7 min	9.8 %
Whirlpool	Citra	15 g	20 min	12.9 %
Whirlpool	Simcoe	15 g	20 min	14.5 %
Whirlpool	Amarillo	15 g	20 min	9.8 %
Dry Hop	Citra	30 g	3 day(s)	12.9 %
Dry Hop	Simcoe	30 g	3 day(s)	14.5 %

Dry Hop	Amarillo	30 g	3 day(s)	9.8 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	---

### Extras

Type	Name	Amount	Use for	Time
Water Agent	siarczan wapnia gips	7 g	Mash	60 min
Water Agent	kwask mlekowy	2 g	Mash	60 min
Other	pożywka Wyeast	2.7 g	Boil	10 min
Fining	whirlfloc tabletki	1.5 g	Boil	10 min
Water Agent	witamina C	2 g	Bottling	---