

# AIPA Light

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **75**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **13.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **10.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.3 kg (78%)	79 %	6
Grain	Strzegom Pilzneński	0.5 kg (16.9%)	80 %	4
Grain	Caramel/Crystal Malt - 10L	0.15 kg (5.1%)	75 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	16.8 %
Boil	Mosaic	10 g	15 min	11.8 %
Boil	Simcoe	15 g	15 min	13.2 %
Aroma (end of boil)	Cascade	15 g	0 min	6 %
Aroma (end of boil)	Simcoe	10 g	0 min	13.2 %
Dry Hop	Cascade	27 g	5 day(s)	6 %
Dry Hop	Simcoe	38 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	50 ml	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	2 g	Mash	60 min