

# AIPA No. 1

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **68**
- SRM **8.3**
- 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 **90 min**
- Evaporation rate **8 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.54 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **22.3 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (79.4%)	79 %	6
Grain	Pszeniczny	1 kg (15.9%)	85 %	4
Grain	Crystal 160 EBC	0.3 kg (4.8%)	80 %	160

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	45 min	10 %
Boil	Citra	10 g	45 min	12 %
Boil	Mosaic	10 g	15 min	10 %
Boil	Citra	10 g	15 min	12 %
Boil	Amarillo	10 g	15 min	9.5 %
Boil	Mosaic	35 g	5 min	10 %
Boil	Citra	35 g	5 min	12 %
Boil	Amarillo	40 g	5 min	9.5 %
Aroma (end of boil)	Mosaic	10 g	10 min	10 %
Aroma (end of boil)	Citra	10 g	10 min	12 %
Aroma (end of boil)	Amarillo	10 g	10 min	9.5 %
Dry Hop	Mosaic	50 g	7 day(s)	10 %

Dry Hop	Citra	50 g	7 day(s)	12 %
Dry Hop	Amarillo	50 g	7 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis