

# Aipa PaleAle

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **45**
- SRM **9.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38.4 liter(s)**
- Total mash volume **51.2 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **38.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **25 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	12 kg (93.8%)	80 %	8
Grain	Strzegom Karmel 150	0.5 kg (3.9%)	75 %	150
Grain	Melanoidowy	0.3 kg (2.3%)	70 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Boil	Cascade	25 g	30 min	7.1 %
Boil	Cascade	25 g	5 min	7.1 %
Whirlpool	Cascade	50 g	20 min	7.1 %
Dry Hop	Cascade	100 g	5 day(s)	7.1 %