

# AIPA X 2021

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **44**
- SRM **8.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.9 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Caramel/Crystal Malt - 30L	0.92 kg (16.8%)	75 %	59
Grain	Platki ryżowe	0.75 kg (13.7%)	80 %	2
Grain	Pilzneński	3.8 kg (69.5%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	60 min	10 %
Aroma (end of boil)	Mosaic	75 g	5 min	10 %
Dry Hop	Lemon drop	50 g	3 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	23 g	Fermentis