

# AIPA2020

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **51**
- SRM **6.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **46.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31 liter(s)**
- Total mash volume **41.4 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **35 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **31 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **35 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **26.1 liter(s)** of **76C** water or to achieve **46.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	9 kg (87%)	80 %	5
Grain	Płatki owsiane	1 kg (9.7%)	85 %	3
Grain	Strzegom Karmel 150	0.35 kg (3.4%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	40 g	45 min	15.5 %
Aroma (end of boil)	Chinook	70 g	10 min	13 %
Aroma (end of boil)	Chinook	30 g	5 min	13 %
Dry Hop	Mosaic	100 g	3 day(s)	10 %
Dry Hop	Equinox	100 g	3 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Dry	23 g	---