

# AIPA2022

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **67**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **74C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 6 kg (88.2%)  | 85 %  | 7   |
| Grain | Strzegom Pszeniczny       | 0.5 kg (7.4%) | 81 %  | 6   |
| Sugar | cukier                    | 0.3 kg (4.4%) | 90 %  | 1   |

## Hops

| Use for    | Name       | Amount | Time     | Alpha acid |
|------------|------------|--------|----------|------------|
| First Wort | lunga      | 38 g   | 60 min   | 9.4 %      |
| First Wort | citra      | 15 g   | 60 min   | 13.2 %     |
| Boil       | citra      | 15 g   | 15 min   | 13.2 %     |
| Boil       | Centennial | 15 g   | 15 min   | 4.7 %      |
| Boil       | Amarillo   | 15 g   | 15 min   | 8.4 %      |
| Boil       | Cascade    | 15 g   | 15 min   | 5.5 %      |
| Whirlpool  | citra      | 20 g   | 0 min    | 13.2 %     |
| Whirlpool  | Centennial | 20 g   | 0 min    | 4.7 %      |
| Whirlpool  | Amarillo   | 20 g   | 0 min    | 8.4 %      |
| Dry Hop    | citra      | 40 g   | 3 day(s) | 13.2 %     |
| Dry Hop    | Centennial | 40 g   | 3 day(s) | 4.7 %      |

|         |          |      |          |       |
|---------|----------|------|----------|-------|
| Dry Hop | Amarillo | 40 g | 3 day(s) | 8.4 % |
|---------|----------|------|----------|-------|

### Yeasts

| Name | Type | Form  | Amount | Laboratory  |
|------|------|-------|--------|-------------|
| US05 | Ale  | Slant | 300 ml | po warce 94 |

### Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | whirfloc t | 1 g    | Boil    | 10 min |