

## Session AIPA

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **65**
- SRM **7.7**
- 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 **10 %/h**
- Boil size **50.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **24 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **34.2 liter(s)** of **76C** water or to achieve **50.2 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Wheat Malt          | 0.4 kg (5%)   | 85 %  | 5   |
| Grain | Viking Pale Ale malt       | 7.2 kg (90%)  | 85 %  | 5   |
| Grain | Strzegom Karmel 150        | 0.2 kg (2.5%) | 75 %  | 150 |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (2.5%) | 68 %  | 400 |

### Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 50 g   | 60 min   | 15.5 %     |
| Boil                | Simcoe                 | 25 g   | 20 min   | 13.2 %     |
| Aroma (end of boil) | Simcoe                 | 25 g   | 5 min    | 13.2 %     |
| Aroma (end of boil) | Citra                  | 25 g   | 5 min    | 12 %       |
| Aroma (end of boil) | Cascade                | 25 g   | 1 min    | 6 %        |
| Aroma (end of boil) | Citra                  | 25 g   | 1 min    | 12 %       |
| Dry Hop             | Citra                  | 50 g   | 6 day(s) | 12 %       |
| Dry Hop             | Cascade                | 100 g  | 6 day(s) | 6 %        |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | ---        |