

## #02 - AIPA

- Gravity **10 BLG**
- ABV **4 %**
- IBU **95**
- SRM **8.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **19.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **11.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bruntal - Ekstrakt jasny	1.7 kg (41.4%)	72 %	20
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Grain	Carapils	0.25 kg (6.1%)	75 %	2
Grain	Carahell	0.25 kg (6.1%)	75 %	25
Dry Extract	Bruntal ekstrakt suchy	0.21 kg (5.1%)	95 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Cascade	30 g	0 day(s)	6 %
Boil	Cascade	20 g	10 min	6 %
Dry Hop	Citra	15 g	0 day(s)	12 %
Boil	Citra	15 g	0 min	12 %
Boil	Citra	20 g	30 min	12 %
Boil	Marynka	50 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	Safale