

# aipa

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **44**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (53.3%)	80 %	5
Grain	Viking Pilsner malt	1.5 kg (20%)	82 %	4
Grain	Pszeniczny	2 kg (26.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	15 g	60 min	13.1 %
Boil	falconers flight	10 g	25 min	11.3 %
Boil	Equinox	10 g	25 min	13.1 %
Boil	falconers flight	10 g	15 min	11.3 %
Boil	Equinox	10 g	15 min	13.1 %
Boil	falconers flight	10 g	5 min	11.3 %
Boil	Equinox	10 g	5 min	13.1 %
Whirlpool	Mosaic	20 g	---	10 %
Whirlpool	Equinox	20 g	---	13.1 %
Whirlpool	falconers flight	20 g	---	11.3 %