

# AIPA 13

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **64**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale   | 6 kg (85.7%)  | 81 %  | 6   |
| Grain | Weyermann - Pszeniczny | 0.5 kg (7.1%) | 80 %  | 5   |
| Grain | Weyermann - Carapils   | 0.5 kg (7.1%) | 75 %  | 4   |

## Hops

| Use for   | Name                    | Amount | Time   | Alpha acid |
|-----------|-------------------------|--------|--------|------------|
| Whirlpool | Amarillo (USA)          | 50 g   | 30 min | 8.4 %      |
| Whirlpool | Falconer's Flight (USA) | 30 g   | 30 min | 10.3 %     |
| Whirlpool | Citra                   | 30 g   | 30 min | 13 %       |
| Whirlpool | mosaic cryo             | 30 g   | 30 min | 25 %       |

## Yeasts

| Name                | Type | Form  | Amount | Laboratory |
|---------------------|------|-------|--------|------------|
| WLP066 - London Fog | Ale  | Slant | 300 ml | White Labs |

GĘSTWA 3 DNI LUŻNA FERMENTACJA W 25°C- 12 PSI

## Notes

- Woda RO modyfikowana do wartości w PPM  
Ca-75  
Mg-5  
Na-10  
Cl-50  
S04-150  
HCO3-0  
*May 19, 2022, 8:12 PM*