

# AIPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **45**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.1 kg (83.6%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (8.2%)	79 %	16
Grain	Weyermann - Carapils	0.5 kg (8.2%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Herkules	20 g	60 min	20 %
Boil	Cascade	20 g	5 min	6.5 %
Boil	Amarillo	20 g	4 min	7.9 %
Boil	Simcoe	20 g	3 min	12.9 %
Dry Hop	Cascade	10 g	5 day(s)	6 %
Dry Hop	Amarillo	10 g	5 day(s)	9.5 %
Dry Hop	Simcoe	10 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
B5 American West	Ale	Dry	10 g	Bulldog