

# AIPA

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **59**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **6 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **67 C**, Time **80 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	5 kg (73.5%)	80.5 %	6
Grain	Pilzński optima	1 kg (14.7%)	82.6 %	4
Grain	pszeniczny optima	0.5 kg (7.4%)	82.2 %	4
Grain	Karmelowy Jasny 20-30EBC optima	0.3 kg (4.4%)	75.9 %	25

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	12.8 %
Boil	Simcoe	30 g	20 min	13.1 %
Boil	Centennial	20 g	20 min	9.7 %
Boil	Simcoe	30 g	7 min	13.1 %
Boil	Centennial	20 g	7 min	9.7 %
Dry Hop	Simcoe	40 g	4 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	z warki 20

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	1 g	Boil	15 min