

# AIPA - 17 BLG

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **57**
- SRM **12.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 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 **74 C**, Time **60 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **83C**
- Add grains
- Keep mash **60 min** at **74C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (42.9%)	80 %	4
Grain	Strzegom Pale Ale	3 kg (42.9%)	79 %	6
Grain	Strzegom Pszeniczny	1 kg (14.3%)	81 %	125

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Simcoe	10 g	30 min	13.2 %
Dry Hop	Simcoe	20 g	5 day(s)	13.2 %
Boil	Lublin (Lubelski)	50 g	60 min	4 %
Boil	Lublin (Lubelski)	20 g	30 min	4 %
Dry Hop	Lublin (Lubelski)	30 g	5 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis