

# AIPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **42**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **70 C**, Time **10 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **70C**
- Keep mash **10 min** at **77C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (79.4%)	81 %	4
Grain	Munich Malt	1 kg (15.9%)	80 %	18
Grain	Płatki pszeniczne	0.1 kg (1.6%)	63 %	3
Grain	Płatki owsiane	0.2 kg (3.2%)	63 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	13 g	60 min	12.9 %
Boil	Citra	25.5 g	24 min	11.8 %
Boil	Mosaic	7.95 g	15 min	11.2 %
Boil	Citra	3.7 g	4 min	11.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis