

# AIPA

- Gravity **16.1 BLG**
- ABV ---
- IBU **56**
- SRM **11.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **26.5 liter(s)**

## Steps

- Temp **63 C**, Time **80 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **80 min** at **63C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (75.4%)	79 %	6
Grain	Monachijski	1 kg (15.1%)	80 %	16
Grain	Carabelge	0.23 kg (3.5%)	80 %	30
Grain	Strzegom Karmel 150	0.2 kg (3%)	75 %	150
Grain	Abbey Castle	0.2 kg (3%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Amarillo	40 g	20 min	9.5 %
Boil	Palisade	30 g	0 min	7.5 %
Dry Hop	Amarillo	20 g	7 day(s)	9.5 %
Dry Hop	Cascade	10 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	250 ml	WŁASNE