

# AIPA

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- Gravity **19.8 BLG**
- ABV ---
- IBU **61**
- SRM **10.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **72C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (57.1%)	79 %	6
Grain	Strzegom Monachijski typ I	2.5 kg (35.7%)	79 %	16
Grain	Caramel/Crystal Malt - 10L	0.5 kg (7.1%)	75 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Jarrylo	30 g	60 min	13.8 %
Boil	Jarrylo	30 g	15 min	13.8 %
Boil	Lemon drop	30 g	5 min	4.6 %
Boil	Cascade	10 g	5 min	6 %
Boil	Willamette	10 g	5 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis