

# AIPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **47**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (83.3%)	81 %	4
Grain	Płatki owsiane	1 kg (16.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ahtanum	20 g	60 min	3.5 %
Boil	Sorachi Ace	10 g	60 min	12.5 %
Boil	Lemon drop	10 g	60 min	5.3 %
Aroma (end of boil)	Ahtanum	30 g	15 min	3.4 %
Aroma (end of boil)	Sorachi Ace	10 g	15 min	12.5 %
Aroma (end of boil)	Lemon drop	10 g	15 min	5.3 %
Whirlpool	Lemon drop	30 g	10 min	4.6 %
Whirlpool	Sorachi Ace	30 g	10 min	12.5 %

## Yeasts

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