

# AIPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **32**
- SRM **7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **29.5 liter(s)**
- Total mash volume **36.9 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **29.5 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **30.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (81.3%)	80 %	5
Grain	Strzegom Monachijski typ I	0.88 kg (11.9%)	79 %	16
Grain	Karmelowy Pszeniczny Strzegom	0.2 kg (2.7%)	79 %	130
Grain	Strzegom Wiedeński	0.3 kg (4.1%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	5 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	5 g	30 min	15.5 %
Boil	Citra	5 g	15 min	12 %
Boil	Simcoe	5 g	15 min	13.2 %
Boil	Cascade	5 g	15 min	6 %
Boil	Citra	10 g	10 min	12 %
Boil	Cascade	10 g	10 min	6 %
Boil	Simcoe	10 g	10 min	13.2 %
Boil	Citra	10 g	5 min	12 %
Boil	Simcoe	10 g	5 min	13.2 %

Boil	Cascade	10 g	5 min	6 %
Aroma (end of boil)	Simcoe	20 g	0 min	13.2 %
Aroma (end of boil)	Cascade	10 g	0 min	6 %
Aroma (end of boil)	Citra	5 g	0 min	12 %
Dry Hop	Citra	20 g	5 day(s)	12 %
Dry Hop	Cascade	15 g	5 day(s)	6 %
Dry Hop	Simcoe	5 g	5 day(s)	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.2 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min