

# AIPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **34**
- SRM **6.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **27.4 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **20.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 5 kg (73%)     | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 1.6 kg (23.4%) | 79 %  | 16  |
| Grain | Strzegom Karmel 30         | 0.25 kg (3.6%) | 75 %  | 30  |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | lunga      | 30 g   | 60 min   | 11 %       |
| Whirlpool | Cascade PL | 100 g  | 5 min    | 5.2 %      |
| Dry Hop   | Citra      | 50 g   | 5 day(s) | 12 %       |
| Dry Hop   | Galaxy     | 50 g   | 5 day(s) | 15 %       |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale  | Slant | 200 ml | Fermentis  |