

# AIPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **50**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **54 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **64.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **46.3 liter(s)**
- Total mash volume **61.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **46.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **34.1 liter(s)** of **76C** water or to achieve **64.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	11.8 kg (76.4%)	80 %	5
Grain	Wiedeński	2.4 kg (15.5%)	79 %	8
Grain	Strzegom Pilzneński	0.2 kg (1.3%)	80 %	4
Grain	Strzegom Karmel 30	0.2 kg (1.3%)	75 %	30
Grain	Pszeniczny	0.6 kg (3.9%)	85 %	4
Grain	Strzegom Karmel 150	0.25 kg (1.6%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	30 g	60 min	14.3 %
Boil	Pacific Crest	28.3 g	60 min	3.9 %
Boil	Columbus/Tomahawk/Zeus	45 g	60 min	15.7 %
Aroma (end of boil)	Ahtanum	56.6 g	0 min	5.2 %
Dry Hop	Ahtanum	208.3 g	4 day(s)	4 %
Dry Hop	Idaho 7	28.3 g	4 day(s)	23.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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us-05	Ale	Slant	600 ml	---
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