

# AIPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **66**
- SRM **9.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **37.4 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **38.7 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **29.3 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **37.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 8.7 kg (92.1%) | 80 %  | 5   |
| Grain | Strzegom Karmel 150  | 0.5 kg (5.3%)  | 75 %  | 150 |
| Grain | Aromatic Malt        | 0.25 kg (2.6%) | 78 %  | 51  |

## Hops

| Use for             | Name    | Amount  | Time   | Alpha acid |
|---------------------|---------|---------|--------|------------|
| Boil                | Bravo   | 43.75 g | 60 min | 15.5 %     |
| Boil                | Cascade | 25 g    | 15 min | 6 %        |
| Boil                | Citra   | 31.25 g | 10 min | 12 %       |
| Boil                | Cascade | 31.25 g | 5 min  | 6 %        |
| Aroma (end of boil) | Citra   | 31.25 g | 3 min  | 12 %       |

## Yeasts

| Name          | Type | Form | Amount  | Laboratory |
|---------------|------|------|---------|------------|
| Saflager s 05 | Ale  | Dry  | 14.38 g | ---        |