

# AIPA

- Gravity **16.6 BLG**
- ABV ---
- IBU **120**
- SRM **13.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (74.1%)	80 %	4
Grain	Strzegom Pale Ale	1 kg (14.8%)	79 %	6
Grain	Strzegom Pszeniczny	0.5 kg (7.4%)	81 %	4
Grain	Strzegom Karmel 600	0.25 kg (3.7%)	68 %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	12.8 %
Boil	Chinook	20 g	50 min	12.8 %
Boil	Chinook	20 g	40 min	12.8 %
Boil	Chinook	20 g	30 min	12.8 %
Boil	Chinook	10 g	20 min	12.8 %
Boil	Chinook	10 g	10 min	12.8 %
Boil	Citra	5 g	60 min	12 %
Boil	Citra	5 g	50 min	12 %
Boil	Citra	5 g	40 min	12 %
Boil	Citra	5 g	30 min	12 %
Boil	Citra	5 g	20 min	12 %
Boil	Citra	5 g	10 min	12 %

Dry Hop	Mosaic	50 g	3 day(s)	10 %
Dry Hop	Citra	20 g	3 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	---