

AIPA 8

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **85**
- SRM **7.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **30.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **74 C**, Time **1 min**

Mash step by step

- Heat up **23 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **74C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale | 6.1 kg (79.7%) | 81 % | 7 |
| Grain | Strzegom Monachijski typ I | 0.75 kg (9.8%) | 79 % | 16 |
| Grain | Płatki owsiane | 0.4 kg (5.2%) | 70 % | 3 |
| Grain | Weyermann - Abbey | 0.4 kg (5.2%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Citra | 25 g | 20 min | 12.9 % |
| Boil | Simcoe | 25 g | 20 min | 14.5 % |
| Boil | Amarillo | 25 g | 20 min | 9.8 % |
| Boil | Citra | 20 g | 7 min | 12.9 % |
| Boil | Simcoe | 20 g | 7 min | 14.5 % |
| Boil | Amarillo | 20 g | 7 min | 9.8 % |
| Whirlpool | Citra | 20 g | 25 min | 12.9 % |
| Whirlpool | Simcoe | 20 g | 25 min | 14.5 % |
| Whirlpool | Amarillo | 20 g | 25 min | 9.8 % |
| Dry Hop | Citra | 35 g | 3 day(s) | 12.9 % |

| | | | | |
|---------|----------|------|----------|--------|
| Dry Hop | Simcoe | 35 g | 3 day(s) | 14.5 % |
| Dry Hop | Amarillo | 35 g | 3 day(s) | 9.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|--------|------------|
| Lallemand Verdant IPA | Ale | Slant | 180 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------------|--------|----------|--------|
| Water Agent | siarczan wapnia gips | 7 g | Mash | 60 min |
| Fining | whirlfloc tabletki | 1.5 g | Boil | 10 min |
| Water Agent | witamina C | 4 g | Bottling | --- |