

## AIPA No.6

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **59**
- SRM **5.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **58 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36.5 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **28 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (58.8%)	77 %	5
Grain	Briess - Wheat Malt, White	1.5 kg (17.6%)	85 %	5
Grain	Słód owsiany Fawcett	1 kg (11.8%)	61 %	5
Grain	Płatki owsiane	1 kg (11.8%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	40 min	13 %
Boil	Simcoe	50 g	15 min	13.2 %
Whirlpool	Centennial	50 g	10 min	10.5 %
na flame out				
Dry Hop	Simcoe	50 g	10 day(s)	13.2 %
Dry Hop	Simcoe	50 g	4 day(s)	13.2 %
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Dry Hop	Mosaic	50 g	4 day(s)	10 %
Dry Hop	Centennial	50 g	4 day(s)	10.5 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	12.1 g	Fermentis

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Other	Witamina C	3 g	Bottling	---