

# AIPA PK.pl

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- Gravity **17.1 BLG**
- ABV ---
- IBU **63**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **65 min** at **65C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	0.5 kg (7.6%)	79 %	10
Grain	Weyermann - Caramunich II	0.35 kg (5.3%)	77 %	120
Grain	Pale ale	5.7 kg (87%)	77 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	0 min	15.5 %
Aroma (end of boil)	Palisade	50 g	20 min	7.5 %
Aroma (end of boil)	Equinox	50 g	20 min	13.1 %