

AIPA Sripa

- Gravity **12.9 BLG**
- ABV ---
- IBU **48**
- SRM **7.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **33.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **53 C**, Time **5 min**
- Temp **64 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **5 min** at **53C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **77C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **33.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (66.7%)	80 %	4
Grain	Pszeniczny	1.3 kg (21.7%)	85 %	4
Grain	Monachijski	0.5 kg (8.3%)	80 %	16
Grain	Strzegom Karmel 150	0.2 kg (3.3%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	8.6 %
Boil	Columbus/Tomahawk/Zeus	20 g	20 min	15 %
Boil	Chinook	20 g	10 min	12.8 %
Boil	Mosaic	10 g	5 min	11.6 %
Boil	Chinook	10 g	0 min	12.8 %
Boil	Mosaic	10 g	0 min	11.6 %
Dry Hop	Mosaic	30 g	4 day(s)	11.6 %
Dry Hop	Cascade	30 g	4 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	chlorek wapnia	5 g	Boil	80 min