

# AIPA.T1

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **39**
- SRM **3.9**
- 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 **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Steps

- Temp **69 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński  | 5 kg (89.3%)  | 80 %  | 4   |
| Grain | Bestmalz Carmel Pils | 0.3 kg (5.4%) | 75 %  | 5   |
| Sugar | cukier               | 0.3 kg (5.4%) | --- % | --- |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Citra    | 20 g   | 60 min | 12 %       |
| Boil    | Amarillo | 15 g   | 30 min | 9.5 %      |
| Boil    | Amarillo | 15 g   | 5 min  | 9.5 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11.5 g | ---        |