

## AIPA v3

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **63**
- SRM **7.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **91 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (88.7%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (8.1%)	79 %	16
Grain	Strzegom Karmel 300	0.2 kg (3.2%)	70 %	299

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	13.5 %
Boil	Cascade	20 g	20 min	4.5 %
Boil	Mosaic	20 g	20 min	11.4 %
Boil	Simcoe	15 g	20 min	13.2 %
Boil	Citra	15 g	5 min	13.5 %
Boil	Cascade	15 g	5 min	4.5 %
Boil	Mosaic	15 g	5 min	11.4 %
Boil	Simcoe	20 g	5 min	13.2 %
Dry Hop	Citra	10 g	4 day(s)	13.5 %
Dry Hop	Cascade	15 g	4 day(s)	4.5 %
Dry Hop	Mosaic	15 g	4 day(s)	11.4 %

Dry Hop	Simcoe	15 g	4 day(s)	13.2 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	4 g	Boil	15 min