

# AIPA3

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **58**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **14.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (70.7%)	79 %	6
Grain	Strzegom Pilzneński	0.8 kg (16.2%)	80 %	4
Grain	Strzegom Pszeniczny	0.3 kg (6.1%)	81 %	6
Grain	Briess - 2 Row Carapils Malt	0.35 kg (7.1%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	8.8 %
Boil	Citra	15 g	60 min	13.5 %
Boil	Mosaic	10 g	30 min	12.5 %
Boil	Centennial	25 g	15 min	10.2 %
Whirlpool	Citra	25 g	0 min	14.2 %
Whirlpool	Amarillo	25 g	0 min	8.8 %
Dry Hop	Mosaic	50 g	0 day(s)	12.5 %
Dry Hop	Centennial	30 g	0 day(s)	10.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	120 ml	Fermentis