

# AIPA3

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- Gravity **12.1 BLG**
- ABV ---
- IBU **72**
- SRM **8.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **79 C**, Time **10 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **79C**
- Sparge using **26.1 liter(s)** of **76C** water or to achieve **38.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (64.5%)	80 %	7
Grain	Strzegom Pilzneński	1 kg (16.1%)	80 %	---
Grain	Strzegom Monachijski typ I	1 kg (16.1%)	79 %	18
Grain	Strzegom Karmel 150	0.2 kg (3.2%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	60 min	13.5 %
Aroma (end of boil)	Mosaic	25 g	20 min	12 %
Aroma (end of boil)	Centennial	25 g	15 min	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	260 ml	---