

# AIPAx1

- Gravity **15.2 BLG**
- ABV ---
- IBU **33**
- SRM **7.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.1 kg (57.4%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	1.1 kg (20.4%)	85 %	5
Grain	Weyermann - Vienna Malt	1 kg (18.5%)	81 %	8
Grain	Amber Malt	0.2 kg (3.7%)	75 %	43

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Simcoe	50 g	0 min	13 %
Dry Hop	Citra	10 g	7 day(s)	12 %
Dry Hop	Amarillo	35 g	7 day(s)	9.5 %
Dry Hop	Citra	5 g	0 day(s)	12 %
Dry Hop	Amarillo	5 g	0 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	13 g	Fermentis

## Notes

- Wysładzanie do 26l 1,051 og  
Chmielenie 45 min 20 gram Columbusa 15,1 alfa  
15 min mech  
Po wyłączeniu palnika gdy temp spadła poniżej 90 50g Simcoe i zostawiłem do wychłodzenia pod przykryciem na całą noc.  
*May 29, 2016, 9:04 PM*