

# ajpa

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **54**
- SRM **10.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.6 kg (49.7%)	81 %	4
Grain	Viking Pale Ale malt	3 kg (41.4%)	80 %	5
Grain	Pszeniczny	0.5 kg (6.9%)	85 %	4
Grain	Strzegom Karmel 600	0.15 kg (2.1%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	40 g	30 min	6 %
Boil	Citra	40 g	10 min	12 %
Boil	Cascade	50 g	5 min	6 %
Boil	Citra	20 g	60 min	12 %
Dry Hop	Citra	50 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis