

# AKU IPA

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- Gravity **15.9 BLG**
- ABV ---
- IBU **63**
- SRM **6.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **64 C**, Time **55 min**
- Temp **72 C**, Time **15 min**
- Temp **74 C**, Time **5 min**

## Mash step by step

- Heat up **15.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **55 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **74C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (95.5%)	79 %	6
Grain	Pszeniczny	0.238 kg (4.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	21 g	60 min	13 %
Boil	Sorachi Ace	21 g	15 min	10 %
Boil	citra	16 g	10 min	13.5 %
Boil	Sorachi Ace	21 g	8 min	10 %
Boil	CITRA	16 g	5 min	13.5 %
Boil	CITRA	17 g	0 min	13.5 %
Boil	Sorachi Ace	21 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis