

# AIPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **37**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **77C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński    | 4 kg (72.7%)  | 80 %  | 4   |
| Grain | Strzegom Pszeniczny    | 1 kg (18.2%)  | 81 %  | 6   |
| Grain | Simpsons - Maris Otter | 0.5 kg (9.1%) | 81 %  | 6   |

## Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 10 g   | 60 min   | 15.5 %     |
| Whirlpool | Cascade                | 30 g   | 30 min   | 6 %        |
| Whirlpool | Citra                  | 30 g   | 30 min   | 12 %       |
| Dry Hop   | Equinox                | 30 g   | 7 day(s) | 13.1 %     |
| Dry Hop   | Cascade                | 30 g   | 7 day(s) | 6 %        |

## Yeasts

| Name                          | Type | Form  | Amount | Laboratory |
|-------------------------------|------|-------|--------|------------|
| WLP001 - California Ale Yeast | Ale  | Slant | 100 ml | White Labs |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | MECH IRLANDZKI | 5 g    | Boil    | 10 min |

## Notes

- Chmielenia na zimno w temperaturze 14-15C  
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