

## #31 AIPA

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **89**
- SRM **9.4**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **10 %**
- Size with trub loss **49.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **63.5 liter(s)**

### Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **49 liter(s)**

### Steps

- Temp **70 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **35 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **42.5 liter(s)** of **76C** water or to achieve **63.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	7 kg (50%)	85 %	7
Grain	Weyermann - Pilsner	3 kg (21.4%)	81 %	4
Grain	Weyermann - Munich II	2 kg (14.3%)	79 %	22
Grain	Weyermann - Pale Wheat Malt	1 kg (7.1%)	85 %	5
Grain	Castlemalting Cara Gold	1 kg (7.1%)	78 %	120

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.7 %
Boil	Columbus/Tomahawk/Zeus	50 g	30 min	15.7 %
Boil	Mosaic	50 g	20 min	12.6 %
Boil	Simcoe	50 g	10 min	13.2 %
Boil	Cascade	50 g	10 min	7 %
Boil	Amarillo	50 g	10 min	9.5 %

Dry Hop	Cascade	50 g	7 day(s)	7 %
Dry Hop	Amarillo	50 g	7 day(s)	9.5 %
Dry Hop	Mosaic	50 g	7 day(s)	12.6 %
Dry Hop	Simcoe	50 g	7 day(s)	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	700 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	10 g	Boil	10 min