

# AFIPA

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- Gravity **16.2 BLG**
- ABV ---
- IBU **77**
- SRM **7.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **52 C**, Time **5 min**
- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21.4 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.6 kg (75.4%)	79 %	6
Grain	Strzegom Wiedeński	0.9 kg (14.8%)	79 %	10
Grain	Carahell	0.4 kg (6.6%)	77 %	26
Grain	Pszeniczny	0.2 kg (3.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Chinook	30 g	60 min	13 %
Boil	Chinook	30 g	20 min	13 %
Aroma (end of boil)	Cascade	60 g	0 min	6 %
Aroma (end of boil)	Simcoe	20 g	0 min	13 %
Dry Hop	Simcoe	40 g	4 day(s)	13 %
Dry Hop	Amarillo	10 g	4 day(s)	9.5 %
Dry Hop	Citra	20 g	4 day(s)	12 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-05	Ale	Dry	11 g	Safale