

# AIPA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **43**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **67C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (65.2%)	80 %	7
Grain	Viking Pale Ale malt	1 kg (21.7%)	80 %	5
Grain	Strzegom Monachijski typ I	0.6 kg (13%)	79 %	13

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	14.4 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	25 g	2 min	14.4 %
Dry Hop	Mosaic	100 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	200 ml	---