

# AIPA

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- Gravity **16.5 BLG**
- ABV ---
- IBU **98**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount       | Yield | EBC |
|-------|-------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (83.3%) | 79 %  | 6   |
| Grain | Pszeniczny        | 1 kg (16.7%) | 85 %  | 4   |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 30 g   | 60 min   | 15.5 %     |
| Boil                | Simcoe                 | 30 g   | 25 min   | 13 %       |
| Boil                | Centennial             | 30 g   | 15 min   | 10.5 %     |
| Aroma (end of boil) | Centennial             | 50 g   | 5 min    | 10.5 %     |
| Dry Hop             | Simcoe                 | 70 g   | 5 day(s) | 13 %       |

## Yeasts

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