

# AIPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **57**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.5 liter(s)**
- Total mash volume **6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **4.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (53.1%)	80 %	7
Grain	Pilzneński	1 kg (31.3%)	81 %	4
Grain	Monachijski	0.5 kg (15.6%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	11.5 %
Boil	Simcoe	10 g	30 min	11.5 %
Boil	Amarillo	15 g	15 min	8.2 %
Boil	Citra	15 g	5 min	13.3 %