

# AIPA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **65**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **30.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (50%)	80 %	5
Grain	Pilzneński	5 kg (50%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	100 g	20 min	12.3 %
Boil	Amarillo	100 g	15 min	9 %
Dry Hop	Mosaic	100 g	5 day(s)	12.3 %
Dry Hop	WAI-ITI	100 g	5 day(s)	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
m44	Ale	Dry	30 g	Mangrove's Jack