

# AIPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **46**
- SRM **8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **7 %**
- Size with trub loss **15.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **22.2 liter(s)**

## Steps

- Temp **70 C**, Time **50 min**
- Temp **68 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **16.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **10 min** at **68C**
- Keep mash **50 min** at **70C**
- Keep mash **1 min** at **76C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **18.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (36%)	81 %	4
Grain	Viking Pale Ale malt	2 kg (36%)	80 %	5
Grain	Pszeniczny	0.5 kg (9%)	85 %	4
Grain	Cara Gold	0.25 kg (4.5%)	75 %	120
Grain	Płatki owsiane	0.4 kg (7.2%)	60 %	3
Grain	Płatki pszeniczne	0.4 kg (7.2%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	20 min	13 %
Boil	Chinook	30 g	5 min	13 %
Whirlpool	Citra	50 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	1000 ml	White Labs
starter 24 h (bez mieszadła)				

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	2 g	Mash	50 min
Water Agent	kwask fosforowy	3 g	Mash	50 min