

# Aipa

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **47**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.4 liter(s)**

## Mash information

- Mash efficiency **59 %**
- Liquor-to-grist ratio **4.25 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **1 liter(s)** of **76C** water or to achieve **12.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2 kg (57.1%)	81 %	5
Grain	Weyermann - Pale Ale Malt	1.5 kg (42.9%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Dry Hop	Citra	50 g	1 day(s)	12 %
Aroma (end of boil)	Mosaic	30 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis
Dodane bezpośrednio do fermentora				

## Notes

- Dodano 1l wody do gotowania  
*Sep 1, 2021, 9:32 PM*