

# AIPA

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **65**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **19.5 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **19.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2.6 kg (72.2%)	80 %	8
Grain	Strzegom Monachijski typ I	1 kg (27.8%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	40 min	12 %
Boil	Amarillo	20 g	30 min	9.5 %
Boil	Cascade	20 g	15 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis	Ale	Dry	11.5 g	---