

# 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 | ---        |