

# AIPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **48**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	3.9 kg (81.3%)	80.5 %	3
Grain	Pszeniczny	0.9 kg (18.8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	11.1 %
Boil	Mosaic	15 g	15 min	11.8 %
Boil	Chinook	15 g	15 min	11.1 %
Boil	Nelson Sauvín	10 g	10 min	11.3 %
Boil	Mosaic	10 g	10 min	11.8 %
Boil	Nelson Sauvín	10 g	1 min	11.3 %
Boil	Chinook	20 g	1 min	11.1 %
Whirlpool	Chinook	55 g	0 min	11.1 %
Whirlpool	Nelson Sauvín	30 g	0 min	11.3 %
Whirlpool	Mosaic	25 g	0 min	11.8 %