

# Aipa

- Gravity **15.9 BLG**
- ABV ---
- IBU **49**
- SRM **6.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **66 C**, Time **20 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **20 min** at **66C**
- Keep mash **60 min** at **69C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (83.3%)	80 %	4
Grain	Strzegom Karmel 30	0.3 kg (5%)	75 %	30
Grain	Pszeniczny	0.3 kg (5%)	85 %	4
Grain	Strzegom Monachijski typ I	0.4 kg (6.7%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	17 %
Boil	Citra	10 g	10 min	13.5 %
Boil	simcoe	10 g	10 min	13.2 %
Boil	Centennial	10 g	10 min	9.4 %
Aroma (end of boil)	Citra	10 g	0 min	13.5 %
Aroma (end of boil)	simcoe	10 g	0 min	13.2 %
Aroma (end of boil)	Centennial	10 g	0 min	9.4 %
Whirlpool	Citra	15 g	30 min	13.5 %
Whirlpool	simcoe	15 g	30 min	13.2 %
Whirlpool	Centennial	15 g	30 min	9.4 %

Dry Hop	Citra	20 g	5 day(s)	13.5 %
Dry Hop	Centennial	20 g	5 day(s)	9.4 %
Dry Hop	Simcoe	20 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

## Notes

- 15 blg - 4 blg  
alk 6,1 %  
*Jun 20, 2016, 9:30 PM*