

# AIPA

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- Gravity **14.7 BLG**
- ABV ---
- IBU **98**
- SRM **6.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **80 C**, Time **10 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **80C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (58.8%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (11.8%)	79 %	16
Grain	Strzegom Pszeniczny	1 kg (11.8%)	81 %	6
Grain	Strzegom Karmel 30	1 kg (11.8%)	75 %	30
Grain	Barley, Raw	0.5 kg (5.9%)	60.9 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Boil	Citra	25 g	60 min	12 %
Aroma (end of boil)	Simcoe	10 g	30 min	13.2 %
Aroma (end of boil)	Amarillo	10 g	30 min	9.5 %
Dry Hop	Citra	25 g	0 day(s)	12 %
Dry Hop	Simcoe	25 g	---	13.2 %
Dry Hop	Amarillo	25 g	---	9.5 %
Aroma (end of boil)	Simcoe	10 g	15 min	13.2 %

Aroma (end of boil)	Amarillo	10 g	15 min	9.5 %
Whirlpool	Simcoe	5 g	---	13.2 %
Whirlpool	Amarillo	5 g	---	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	500 ml	---