

# AIPA

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- Gravity **14.3 BLG**
- ABV ---
- IBU **62**
- SRM **12.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **29.5 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **23.6 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt     | 5 kg (84.7%)  | 80 %  | 7   |
| Grain | Strzegom Monachijski typ I | 0.3 kg (5.1%) | 79 %  | 16  |
| Grain | Simpsons - Caramalt        | 0.2 kg (3.4%) | 76 %  | 11  |
| Grain | Caramel/Crystal Malt - 10L | 0.2 kg (3.4%) | 75 %  | 160 |
| Grain | Briess - Victory Malt      | 0.2 kg (3.4%) | 75 %  | 55  |

## Hops

| Use for             | Name                | Amount | Time     | Alpha acid |
|---------------------|---------------------|--------|----------|------------|
| Boil                | Citra               | 10 g   | 60 min   | 12 %       |
| Boil                | Simcoe              | 10 g   | 60 min   | 13.2 %     |
| Boil                | Mosaic              | 10 g   | 60 min   | 10 %       |
| Aroma (end of boil) | Simcoe              | 10 g   | 15 min   | 13.2 %     |
| Aroma (end of boil) | Citra               | 10 g   | 15 min   | 12 %       |
| Aroma (end of boil) | Mosaic              | 35 g   | 1 min    | 10 %       |
| Dry Hop             | citra mosaic simcoe | 30 g   | 3 day(s) | 11 %       |

## Yeasts

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| us 05       | Ale         | Dry         | 11 g          | ---               |