

# AIPA

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- Gravity **16.6 BLG**
- ABV ---
- IBU **63**
- SRM **10.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **63 C**, Time **75 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **75 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.9 kg (84.5%)	85 %	7
Grain	Pszeniczny	0.5 kg (8.6%)	85 %	4
Grain	Caraaroma	0.2 kg (3.4%)	78 %	300
Grain	Strzegom Monachijski typ II	0.2 kg (3.4%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi	50 g	60 min	11.8 %
Aroma (end of boil)	orbit	10 g	5 min	9.8 %
Whirlpool	orbit	30 g	5 min	9.8 %
Dry Hop	orbit	50 g	3 day(s)	9.8 %
Dry Hop	Centennial	50 g	5 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	100 ml	Fermentum Mobile