

# AIPA BA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **37**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.6 kg (86.7%)	80 %	5
Grain	Viking Carared	0.2 kg (6.7%)	75 %	39
Grain	Viking - Carapils	0.2 kg (6.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	horizon	10 g	65 min	14 %
Boil	horizon	10 g	5 min	14 %
Boil	cascade	10 g	5 min	6.8 %
Boil	cascade	30 g	0 min	6.8 %
Boil	horizon	10 g	0 min	14 %
Boil	citra	10 g	0 min	12 %
Dry Hop	cascade	20 g	5 day(s)	6.8 %
Dry Hop	citra	20 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Notes

- Piwo wyszło bardzo szacunkowe, pijalne, goryczka zbalansowana, aromat żywiczno-sosonowy  
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