

# AIPA - Hops Hops Hops

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **74**
- SRM **6.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5.5 kg (87.3%)	80 %	7
Grain	Strzegom Monachijski typ I	0.55 kg (8.7%)	79 %	16
Grain	Weyermann - Carapils	0.25 kg (4%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	60 min	9.5 %
Boil	Amarillo	30 g	30 min	9.5 %
Boil	Cascade	20 g	30 min	6 %
Boil	Amarillo	30 g	15 min	9.5 %
Boil	Amarillo	10 g	1 min	9.5 %
Boil	Cascade	30 g	1 min	6 %
Dry Hop	Cascade	50 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	Cukier refermentacja	130 g	Bottling	---

## Notes

- [https://www.wiki.piwo.org/American\\_IPA\\_\(Hops\\_Hops\\_Hops\),\\_Krzysztof\\_Kula\\_\(kuli\)](https://www.wiki.piwo.org/American_IPA_(Hops_Hops_Hops),_Krzysztof_Kula_(kuli))  
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