

# AIPA na winie

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **76**
- SRM **6**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (83.3%)	85 %	7
Grain	Strzegom Monachijski typ I	0.7 kg (11.7%)	79 %	16
Grain	Weyermann - Carapils	0.3 kg (5%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	45 g	60 min	13.5 %
Boil	Centennial	30 g	15 min	10.5 %
Aroma (end of boil)	Centennial	40 g	1 min	10.5 %
Dry Hop	Centennial	30 g	4 day(s)	10.5 %
Dry Hop	Citra	30 g	4 day(s)	13.5 %

## Yeasts

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