

## AIPA v3

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **63**
- SRM **7.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **91 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 5.5 kg (88.7%) | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (8.1%)  | 79 %  | 16  |
| Grain | Strzegom Karmel 300        | 0.2 kg (3.2%)  | 70 %  | 299 |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Citra   | 25 g   | 60 min   | 13.5 %     |
| Boil    | Cascade | 20 g   | 20 min   | 4.5 %      |
| Boil    | Mosaic  | 20 g   | 20 min   | 11.4 %     |
| Boil    | Simcoe  | 15 g   | 20 min   | 13.2 %     |
| Boil    | Citra   | 15 g   | 5 min    | 13.5 %     |
| Boil    | Cascade | 15 g   | 5 min    | 4.5 %      |
| Boil    | Mosaic  | 15 g   | 5 min    | 11.4 %     |
| Boil    | Simcoe  | 20 g   | 5 min    | 13.2 %     |
| Dry Hop | Citra   | 10 g   | 4 day(s) | 13.5 %     |
| Dry Hop | Cascade | 15 g   | 4 day(s) | 4.5 %      |
| Dry Hop | Mosaic  | 15 g   | 4 day(s) | 11.4 %     |

|         |        |      |          |        |
|---------|--------|------|----------|--------|
| Dry Hop | Simcoe | 15 g | 4 day(s) | 13.2 % |
|---------|--------|------|----------|--------|

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10.5 g | Fermentis  |

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 4 g    | Boil    | 15 min |