

# AIPA3

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **58**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **14.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale            | 3.5 kg (70.7%) | 79 %  | 6   |
| Grain | Strzegom Pilzneński          | 0.8 kg (16.2%) | 80 %  | 4   |
| Grain | Strzegom Pszeniczny          | 0.3 kg (6.1%)  | 81 %  | 6   |
| Grain | Briess - 2 Row Carapils Malt | 0.35 kg (7.1%) | 75 %  | 3   |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Marynka    | 10 g   | 60 min   | 8.8 %      |
| Boil      | Citra      | 15 g   | 60 min   | 13.5 %     |
| Boil      | Mosaic     | 10 g   | 30 min   | 12.5 %     |
| Boil      | Centennial | 25 g   | 15 min   | 10.2 %     |
| Whirlpool | Citra      | 25 g   | 0 min    | 14.2 %     |
| Whirlpool | Amarillo   | 25 g   | 0 min    | 8.8 %      |
| Dry Hop   | Mosaic     | 50 g   | 0 day(s) | 12.5 %     |
| Dry Hop   | Centennial | 30 g   | 0 day(s) | 10.2 %     |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 120 ml | Fermentis  |