

# Leos AIPA partial mash

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **57**
- SRM **9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **7.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **22.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.7 kg (32.1%)	80 %	5
Grain	Weyermann - Carapils	0.2 kg (3.8%)	78 %	4
Grain	Płatki jęczmienne	0.4 kg (7.5%)	85 %	3
Grain	Strzegom Monachijski typ II	0.3 kg (5.7%)	79 %	22
Adjunct	Gips	0.002 kg	--- %	---
Liquid Extract	Bruntal Pale Ale	1.7 kg (32.1%)	80 %	35
Liquid Extract	Bruntal	1 kg (18.9%)	81 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zythos	30 g	60 min	9 %
Boil	Amarillo	30 g	35 min	8.5 %
Boil	Amarillo	30 g	15 min	8.5 %
Aroma (end of boil)	Amarillo	10 g	0 min	9.5 %
Whirlpool	Cascade PL	20 g	0 min	5.2 %
Dry Hop	Cascade PL	50 g	7 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Me	5 g	Boil	10 min