

# Project AIPA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **68**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **34.8 liter(s)**
- Total mash volume **44.8 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **34.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **25.8 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	9 kg (90.5%)	81 %	4
Grain	Pszeniczny	0.95 kg (9.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	47.62 g	27 min	12 %
Boil	Amarillo	47.62 g	27 min	9.5 %
Boil	Citra	38.1 g	12 min	12 %
Boil	Amarillo	38.1 g	12 min	9.5 %
Aroma (end of boil)	Citra	38.1 g	5 min	12 %
Aroma (end of boil)	Amarillo	38.1 g	5 min	9.5 %
Dry Hop	Citra	95.24 g	4 day(s)	12 %
Dry Hop	Amarillo	95.24 g	4 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	190.48 ml	Fermentis