

## AIPA zestaw

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **25**
- SRM **6.5**
- 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 **5 %/h**
- Boil size **24.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **17.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

### Fermentables

| Type  | Name                             | Amount         | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Pilzneński                       | 4.5 kg (76.3%) | 81 %  | 4   |
| Grain | Monachijski                      | 0.6 kg (10.2%) | 80 %  | 16  |
| Grain | Pszeniczny                       | 0.6 kg (10.2%) | 85 %  | 4   |
| Grain | Słód Caramunich Typ II Weyermann | 0.2 kg (3.4%)  | 73 %  | 120 |

### Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 10 g   | 60 min   | 14.4 %     |
| Boil                | Cascade                | 25 g   | 20 min   | 7.1 %      |
| Aroma (end of boil) | Simcoe                 | 25 g   | 0 min    | 13.3 %     |
| Dry Hop             | Cascade                | 25 g   | 5 day(s) | 7.1 %      |
| Dry Hop             | Simcoe                 | 25 g   | 5 day(s) | 13.3 %     |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |