

## AIPA 69

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **36**
- SRM **3.6**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **55 C**, Time **0 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (50%)	81 %	4
Grain	Maris Otter Pale Malt	2 kg (33.3%)	100 %	5
Grain	Rice, Flaked	1 kg (16.7%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	20 g	15 min	14.8 %
Boil	Citra	25 g	15 min	12.7 %
Boil	Centennial	25 g	10 min	10.5 %
Aroma (end of boil)	Equinox	10 g	1 min	14.8 %
Whirlpool	Citra	10 g	5 min	12.7 %
Dry Hop	Cascade	30 g	4 day(s)	5.6 %
Dry Hop	Citra	30 g	4 day(s)	12.7 %
Dry Hop	Equinox	30 g	4 day(s)	14.8 %
Dry Hop	Citra	15 g	2 day(s)	12.7 %
Dry Hop	Cascade	30 g	2 day(s)	5.6 %

Dry Hop	Equinox	30 g	2 day(s)	14.8 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Other	mech	7 g	Boil	15 min