

AIPA 15/10 - wyborcza

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **59**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **44 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **36 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 6.5 kg (81.3%) | 80 % | 5 |
| Grain | Viking Carabody malt | 1.25 kg (15.6%) | 75 % | 7 |
| Grain | Viking Dextrine malt | 0.25 kg (3.1%) | 79 % | 12 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Chinook | 10 g | 55 min | 13 % |
| Aroma (end of boil) | Chinook | 50 g | 5 min | 13 % |
| Aroma (end of boil) | Ekuanot | 20 g | 5 min | 14 % |
| Whirlpool | Ekuanot | 40 g | 30 min | 14 % |
| Whirlpool | Simcoe | 60 g | 25 min | 13.2 % |
| Dry Hop | Simcoe | 30 g | 5 day(s) | 13.2 % |
| Dry Hop | Ekuanot | 60 g | 5 day(s) | 14 % |
| Dry Hop | Vic Secret | 30 g | 5 day(s) | 18.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 23 g | --- |