

## AIPA 17

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **33**
- SRM **5.1**
- 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 **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.65 kg (92.6%)	80 %	5
Grain	Viking Munich Malt	0.3 kg (4.9%)	78 %	18
Grain	Viking Wheat Malt	0.15 kg (2.5%)	83 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	10 min	9.5 %
Boil	Simcoe	20 g	60 min	13.2 %