

# AIPA 2020

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **63**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	2.5 kg (42.4%)	80.5 %	6
Grain	BESTMALZ - Best Pilsen	2 kg (33.9%)	80.5 %	4
Grain	BESTMALZ - Best Vienna	0.7 kg (11.9%)	80.5 %	9
Grain	BESTMALZ - Best Wheat Malt	0.7 kg (11.9%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	21 g	60 min	11.2 %
Boil	lunga	20 g	60 min	11 %
Whirlpool	Citra	20 g	20 min	12.9 %
Whirlpool	Simcoe	40 g	20 min	13.1 %
Dry Hop	Citra	23 g	4 day(s)	12 %
Dry Hop	Simcoe	33 g	4 day(s)	13.2 %