

aipa

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **69**
- SRM **6**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

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

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg (81.1%)	85 %	7
Grain	Monachijski	1 kg (13.5%)	80 %	16
Grain	Weyermann - Carapils	0.4 kg (5.4%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	43.75 g	60 min	9.5 %
Boil	Amarillo	37.5 g	30 min	9.5 %
Boil	Amarillo	37.5 g	15 min	9.5 %
Boil	Amarillo	12.5 g	1 min	9.5 %
Boil	Cascade	25 g	1 min	6 %
Dry Hop	Cascade	62.5 g	7 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	375 ml	Fermentis