

aipa

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **47**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **68 C**, Time **80 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Viking Pilsner malt | 7 kg (100%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Aroma (end of boil) | Mosaic | 20 g | 15 min | 12.1 % |
| Aroma (end of boil) | Citra | 20 g | 15 min | 13.7 % |
| Aroma (end of boil) | Mosaic | 20 g | 10 min | 12.1 % |
| Aroma (end of boil) | Citra | 20 g | 10 min | 13.7 % |
| Aroma (end of boil) | Mosaic | 20 g | 5 min | 12.1 % |
| Aroma (end of boil) | Citra | 20 g | 5 min | 13.7 % |
| Whirlpool | Mosaic | 20 g | 0 min | 12.1 % |
| Whirlpool | Citra | 20 g | 0 min | 13.7 % |
| Dry Hop | Mosaic | 20 g | 2 day(s) | 12.1 % |
| Dry Hop | Citra | 20 g | 2 day(s) | 13.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g | Boil | 15 min |