

# AIPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **37**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **32 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **32 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **75C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	7 kg (87.5%)	82 %	4
Grain	Carahell	1 kg (12.5%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	50 g	10 min	12.5 %
Boil	Cascade	50 g	30 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	---