

# AIPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **66**
- SRM **9.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **37.4 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **38.7 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **29.3 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **37.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8.7 kg (92.1%)	80 %	5
Grain	Strzegom Karmel 150	0.5 kg (5.3%)	75 %	150
Grain	Aromatic Malt	0.25 kg (2.6%)	78 %	51

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	43.75 g	60 min	15.5 %
Boil	Cascade	25 g	15 min	6 %
Boil	Citra	31.25 g	10 min	12 %
Boil	Cascade	31.25 g	5 min	6 %
Aroma (end of boil)	Citra	31.25 g	3 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager s 05	Ale	Dry	14.38 g	---