

# AIPA

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- Gravity **13.6 BLG**
- ABV ---
- IBU **75**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (90%) | 80 %  | 5   |
| Grain | Weyermann - Carapils | 0.5 kg (10%) | 78 %  | 4   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Magnat  | 30 g   | 60 min   | 14.2 %     |
| Boil    | Cascade | 10 g   | 30 min   | 6.6 %      |
| Boil    | TnT     | 10 g   | 30 min   | 12 %       |
| Boil    | TnT     | 20 g   | 0 min    | 12 %       |
| Dry Hop | TnT     | 10 g   | 5 day(s) | 12 %       |
| Boil    | Cascade | 20 g   | 20 min   | 6.6 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | Fermentis  |