

Aipa

- Gravity **16.1 BLG**
- ABV ---
- IBU **64**
- SRM **7.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.1 kg (70.7%) | 85 % | 7 |
| Grain | Viking Munich Malt | 1.7 kg (29.3%) | 78 % | 18 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Simcoe | 10 g | 60 min | 13.2 % |
| Boil | Marynka | 20 g | 30 min | 10 % |
| Boil | Simcoe | 10 g | 30 min | 13.2 % |
| Boil | Citra | 5 g | 5 min | 12 % |
| Boil | Simcoe | 5 g | 5 min | 13.2 % |
| Dry Hop | Amarillo | 75 g | 4 day(s) | 9.5 % |
| Dry Hop | Cascade | 75 g | 4 day(s) | 6 % |

Yeasts

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