

Moja AIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **74**
- SRM **10.7**
- 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 **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.3 kg (64.2%) | 85 % | 7 |
| Grain | Weyermann - Melanoiden Malt | 1.2 kg (17.9%) | 81 % | 53 |
| Grain | Weyermann - Carapils | 0.2 kg (3%) | 78 % | 4 |
| Grain | Weyermann - Carared | 1 kg (14.9%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 40 g | 60 min | 15.5 % |
| Boil | Amarillo | 30 g | 15 min | 9.5 % |
| Boil | Citra | 20 g | 10 min | 12 % |
| Whirlpool | Cascade | 20 g | 0 min | 6 % |
| Dry Hop | Cascade | 50 g | 3 day(s) | 6 % |

Yeasts

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