

# 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