# New Year AIPA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **63**
- SRM **5.4**
- 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 **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.8 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 | 3.5 kg *(60.9%)* | 80 % | 5 |
| Grain | Strzegom Karmel 30 | 0.5 kg *(8.7%)* | 75 % | 30 |
| Grain | Viking Pilsner malt | 1.75 kg *(30.4%)* | 82 % | 4 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Centennial | 30 g | 30 min | 9.5 % |
| Boil | Centennial | 20 g | 20 min | 9.5 % |
| Whirlpool | Citra | 50 g | 0 min | 12 % |
| Whirlpool | Strata | 50 g | 0 min | 13.6 % |
| Dry Hop | Strata | 50 g | 3 day(s) | 13.6 % |
| Boil | Strata | 30 g | 10 min | 13.6 % |
| Boil | Strata | 20 g | 15 min | 13.6 % |

## Yeasts

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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.