

## AIPA 2.0

- Gravity **15.9 BLG**
- ABV ---
- IBU **40**
- SRM **4.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **22.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 7.5 kg (100%) | 80 %  | 5   |

### Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Citra      | 5 g    | 60 min   | 12 %       |
| Aroma (end of boil) | Mosaic     | 80 g   | 10 min   | 10 %       |
| Aroma (end of boil) | Sabro      | 30 g   | 5 min    | 15 %       |
| Aroma (end of boil) | Cascade PL | 50 g   | 5 min    | 5.2 %      |
| Dry Hop             | Cascade PL | 50 g   | 4 day(s) | 5.2 %      |
| Dry Hop             | Mosaic     | 20 g   | 4 day(s) | 10 %       |
| Dry Hop             | Sabro      | 30 g   | 4 day(s) | 15 %       |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 250 ml | Fermentis  |