

# AIPA #1

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **62**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6 kg (92.3%)	82 %	4
Grain	Carahell	0.5 kg (7.7%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	7.7 %
Boil	Mosaic	30 g	10 min	13.2 %
Boil	Chinook	30 g	5 min	13 %
Aroma (end of boil)	Mosaic	30 g	0 min	10 %
Dry Hop	Citra	30 g	5 day(s)	12 %
Dry Hop	Chinook	60 g	5 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale