

#16 NEW AIPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **48**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 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 **62 C**, Time **40 min**
- Temp **66 C**, Time **40 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **66C**
- Keep mash **2 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.2 kg (32.8%)	85 %	7
Grain	Viking Pale Ale malt	4.5 kg (67.2%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	17 %
Boil	citra	15 g	15 min	14.2 %
Boil	chinook	15 g	10 min	12.8 %
Dry Hop	Citra	15 g	7 day(s)	14.2 %
Dry Hop	Chinook	15 g	---	12.8 %

Yeasts

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