

AIPA_1

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **57**
- SRM **6.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **23.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (83.3%) | 80 % | 5 |
| Grain | Briess - Carapils Malt | 0.5 kg (8.3%) | 74 % | 3 |
| Grain | Weyermann - Carared | 0.5 kg (8.3%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Magnum | 30 g | 60 min | 10.8 % |
| Dry Hop | Falconer's Flight | 30 g | 3 day(s) | 10.3 % |
| Aroma (end of boil) | Falconer's Flight | 30 g | 10 min | 10.5 % |
| Dry Hop | Citra | 20 g | 3 day(s) | 12 % |
| Dry Hop | Huell Melon | 30 g | 3 day(s) | 7.2 % |
| Aroma (end of boil) | Citra | 30 g | 10 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 200 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|------|-----|------|--------|
| Water Agent | gips | 4 g | Mash | 60 min |
|-------------|------|-----|------|--------|