

AIPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **61**
- SRM **8**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **71 C**, Time **45 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **45 min** at **71C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | Briess - 2 Row Brewers Malt | 5 kg (75.8%) | 80.5 % | 4 |
| Grain | Briess - Munich Malt 10L | 1 kg (15.2%) | 77 % | 20 |
| Grain | Caramel/Crystal Malt - 30L | 0.6 kg (9.1%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|-----------|------------|
| Boil | Nugget | 34 g | 60 min | 13 % |
| Aroma (end of boil) | Centennial | 28 g | 10 min | 10.5 % |
| Aroma (end of boil) | Simcoe | 28 g | 5 min | 13.2 % |
| Aroma (end of boil) | Amarillo | 28 g | 1 min | 9.5 % |
| Dry Hop | Nugget | 16 g | 31 day(s) | 13 % |
| Dry Hop | Centennial | 22 g | 31 day(s) | 10.5 % |
| Dry Hop | Simcoe | 22 g | 31 day(s) | 13.2 % |
| Dry Hop | Amarillo | 22 g | 31 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------------|-----|-----|------|-----------------|
| Mangrove Jack's M36 | Ale | Dry | 10 g | Mangrove Jack's |
|---------------------|-----|-----|------|-----------------|