

# AIPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **195**
- SRM **6.3**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (85.7%)	80 %	5
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (14.3%)	80 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	90 g	60 min	13 %
Boil	Citra	90 g	30 min	12 %
Boil	Cascade	60 g	10 min	6 %
Aroma (end of boil)	Cascade	30 g	0 min	6 %
Aroma (end of boil)	Amarillo	30 g	0 min	9.5 %
Dry Hop	Amarillo	60 g	7 day(s)	9.5 %

## Yeasts

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