

## AIPA 17

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **33**
- SRM **5.1**
- 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 **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

### Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.65 kg (92.6%) | 80 %  | 5   |
| Grain | Viking Munich Malt   | 0.3 kg (4.9%)   | 78 %  | 18  |
| Grain | Viking Wheat Malt    | 0.15 kg (2.5%)  | 83 %  | 5   |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Amarillo | 20 g   | 10 min | 9.5 %      |
| Boil    | Simcoe   | 20 g   | 60 min | 13.2 %     |