

# Aipa

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **39**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.3 kg (96.9%)	80 %	5
Grain	cookie	0.17 kg (3.1%)	75 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Cascade	10 g	90 min	6 %
Boil	Pacific Gem	10 g	60 min	15.3 %
Boil	Simcoe	15 g	15 min	13.2 %
Boil	Amarillo	10 g	5 min	9.5 %
Boil	Amarillo	10 g	5 min	9.5 %
Boil	Cascade	10 g	5 min	6 %
Boil	Simcoe	10 g	5 min	13.2 %