

# AIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **136**
- SRM **6.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.9 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **75C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (53.6%)	80 %	5
Grain	Viking Vienna Malt	1 kg (26.8%)	79 %	7
Grain	Viking - Caramel 30	0.5 kg (13.4%)	70 %	30
Grain	Płatki ryżowe	0.23 kg (6.2%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	45 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	25 g	15 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	25 g	10 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	25 g	5 min	15.5 %
Dry Hop	Azacca	50 g	7 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP099 - Super High Gravity Ale Yeast	Ale	Liquid	200 ml	White Labs