

## AIPA - MAC 6 (Mosaic Amarillo Citra x60g)

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **70**
- SRM **5.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **20.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (72.5%)	80 %	5
Grain	Viking Wheat Malt	1 kg (14.5%)	83 %	5
Grain	Carared	0.5 kg (7.2%)	75 %	39
Grain	Weyermann - Carapils	0.4 kg (5.8%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	65 min	11.8 %
Boil	Mosaic	30 g	45 min	11.8 %
Aroma (end of boil)	Citra	30 g	10 min	14.2 %
Dry Hop	Citra	30 g	7 day(s)	14.2 %
Dry Hop	Amarillo	60 g	7 day(s)	8.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis