

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 |