

# AIPA - MAC modified

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **54**
- SRM **6.5**
- 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 **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

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

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **17.7 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 (71.4%)	80 %	5
Grain	Viking Wheat Malt	1 kg (14.3%)	83 %	5
Grain	Carared	1 kg (14.3%)	75 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	50 g	65 min	12.6 %
Dry Hop	Citra	20 g	7 day(s)	13.1 %
Dry Hop	Citra	30 g	7 day(s)	13.1 %
Dry Hop	Amarillo	60 g	7 day(s)	7.7 %

## Yeasts

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