

# Idaho AIPA

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **65**
- SRM **7.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27 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 **66 C**, Time **50 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Carared	1 kg (14.3%)	75 %	39
Grain	Weyermann - Carapils	0.5 kg (7.1%)	78 %	4
Grain	Viking Wheat Malt	0.5 kg (7.1%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	65 min	15.5 %
Boil	Idaho 7	15 g	20 min	12.3 %
Boil	Cashmere	15 g	20 min	7.3 %
Aroma (end of boil)	Cashmere	15 g	5 min	7.3 %
Aroma (end of boil)	Idaho 7	15 g	5 min	12.3 %
Dry Hop	Cashmere	20 g	4 day(s)	7.3 %
Dry Hop	Idaho 7	20 g	4 day(s)	12.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis