

# AIPA\_1

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **57**
- SRM **6.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **23.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Briess - Carapils Malt	0.5 kg (8.3%)	74 %	3
Grain	Weyermann - Carared	0.5 kg (8.3%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	10.8 %
Dry Hop	Falconer's Flight	30 g	3 day(s)	10.3 %
Aroma (end of boil)	Falconer's Flight	30 g	10 min	10.5 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Huell Melon	30 g	3 day(s)	7.2 %
Aroma (end of boil)	Citra	30 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	gips	4 g	Mash	60 min
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