

# AIPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **40**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	6 kg (75%)	80.5 %	2
Grain	Briess - Munich Malt 10L	1 kg (12.5%)	77 %	20
Grain	Oats, Flaked	1 kg (12.5%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	15 min	13 %
Boil	Simcoe	40 g	15 min	13.3 %
Whirlpool	Citra	30 g	30 min	13 %
Whirlpool	Simcoe	30 g	30 min	13.3 %
Dry Hop	Citra	30 g	5 day(s)	13 %
Dry Hop	Simcoe	30 g	5 day(s)	13.3 %