

# AIPA

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **93**
- SRM **10.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **65 C**, Time **65 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **58.2C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **65 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Pilsner (2 Row) Bel        | 3 kg (40%)    | 80 %  | 3.8 |
| Grain | Monachijski                | 3 kg (40%)    | 80 %  | 16  |
| Grain | Weyermann - Carared        | 1 kg (13.3%)  | 75 %  | 45  |
| Grain | Caramel/Crystal Malt - 10L | 0.5 kg (6.7%) | 75 %  | 20  |

## Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Azacca | 20 g   | 50 min   | 14 %       |
| Boil    | Citra  | 20 g   | 50 min   | 13.6 %     |
| Boil    | Azacca | 15 g   | 30 min   | 14 %       |
| Boil    | Citra  | 15 g   | 30 min   | 13.6 %     |
| Boil    | Azacca | 15 g   | 10 min   | 14 %       |
| Boil    | Citra  | 15 g   | 10 min   | 13.6 %     |
| Dry Hop | Azacca | 50 g   | 4 day(s) | 14 %       |
| Dry Hop | Citra  | 50 g   | 4 day(s) | 13.6 %     |

## Yeasts

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