

# 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	---