

# AIPA 15/10 - wyborcza

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **59**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **44 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **36 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.5 kg (81.3%)	80 %	5
Grain	Viking Carabody malt	1.25 kg (15.6%)	75 %	7
Grain	Viking Dextrine malt	0.25 kg (3.1%)	79 %	12

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	55 min	13 %
Aroma (end of boil)	Chinook	50 g	5 min	13 %
Aroma (end of boil)	Ekuanot	20 g	5 min	14 %
Whirlpool	Ekuanot	40 g	30 min	14 %
Whirlpool	Simcoe	60 g	25 min	13.2 %
Dry Hop	Simcoe	30 g	5 day(s)	13.2 %
Dry Hop	Ekuanot	60 g	5 day(s)	14 %
Dry Hop	Vic Secret	30 g	5 day(s)	18.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	23 g	---