

AIPA

- Gravity **12.6 BLG**
- ABV ---
- IBU **65**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **30.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (50%) | 80 % | 5 |
| Grain | Pilzneński | 5 kg (50%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Mosaic | 100 g | 20 min | 12.3 % |
| Boil | Amarillo | 100 g | 15 min | 9 % |
| Dry Hop | Mosaic | 100 g | 5 day(s) | 12.3 % |
| Dry Hop | WAI-ITI | 100 g | 5 day(s) | 2.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|-----------------|
| m44 | Ale | Dry | 30 g | Mangrove's Jack |