

## AIPA 2.0

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- Gravity **14.8 BLG**
- ABV ---
- IBU **78**
- SRM **5.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **530 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **675.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **453.1 liter(s)**
- Total mash volume **604.2 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **453.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **373.3 liter(s)** of **76C** water or to achieve **675.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	125.87 kg (83.3%)	80 %	4
Grain	Monachijski	17.62 kg (11.7%)	80 %	16
Grain	Weyermann - Carapils	7.55 kg (5%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	880 g	60 min	15.5 %
Boil	Cascade	500 g	15 min	6 %
Boil	Citra	630 g	10 min	12 %
Boil	Cascade	630 g	5 min	6 %
Boil	Citra	630 g	3 min	12 %
Dry Hop	Cascade	380 g	7 day(s)	6 %
Dry Hop	Citra	380 g	7 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	500 g	Fermentis