

## AIPA #2

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **47**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **45 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6 kg (100%)	82 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	11 %
Boil	Chinook	20 g	15 min	11 %
Boil	Cascade	20 g	15 min	7.6 %
Aroma (end of boil)	Chinook	40 g	0 min	13 %
Aroma (end of boil)	Cascade	10 g	0 min	6 %
Dry Hop	Cascade	60 g	4 day(s)	6 %
Dry Hop	Chinook	30 g	4 day(s)	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	200 g	Safale