

# aipa

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **44**
- SRM **8.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **27.4 liter(s)**

## Steps

- Temp **63 C**, Time **90 min**

## Mash step by step

- Heat up **20.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **90 min** at **63C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	5 kg (73.1%)	78 %	6
Grain	Weyermann - Carared	0.34 kg (5%)	75 %	50
Grain	Wheat, Flaked	0.5 kg (7.3%)	77 %	4
Grain	Briess - Munich Malt 20L	1 kg (14.6%)	74 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	opal	50 g	90 min	7.4 %
Aroma (end of boil)	Cascade	50 g	5 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	400 ml	Safale