

# AIPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **56**
- SRM **4.3**
- 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 **25.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (93.5%)	85 %	5
Grain	Viking Pilsner malt	0.25 kg (4.7%)	90 %	4
Grain	Viking Wheat Malt	0.1 kg (1.9%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Chinook	20 g	30 min	13 %
Boil	Citra	10 g	10 min	12 %
Boil	Apollo	10 g	10 min	17 %
Dry Hop	Apollo	40 g	5 day(s)	17 %
Dry Hop	Chinook	10 g	5 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10 g	---