

AIPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **42**
- SRM **6.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **0 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **45 min**
- Evaporation rate **12 %/h**
- Boil size **18 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **66 C**, Time **75 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **18 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale Malt | 3.3 kg (94.3%) | 80 % | 7 |
| Grain | Honey Malt | 0.2 kg (5.7%) | 80 % | 65 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------|--------|--------|------------|
| Boil | Vic Secret | 10 g | 45 min | 15.5 % |
| Boil | Citra | 10 g | 30 min | 12 % |
| Boil | Cascade | 10 g | 5 min | 5.5 % |
| Boil | Mosaic (HBC 369) | 10 g | 5 min | 12.25 % |
| Boil | Citra | 10 g | 0 min | 12 % |
| Boil | Mosaic (HBC 369) | 10 g | 0 min | 12.25 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|-------------|
| Wyeast - American Ale | Ale | Liquid | 100 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|---------------------|-----|------|--------|
| Water Agent | Phosphoric Acid 85% | 6 g | Mash | 60 min |
|-------------|---------------------|-----|------|--------|