

# 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
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Water Agent	Phosphoric Acid 85%	6 g	Mash	60 min
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