

# AIPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **70**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **80 C**, Time **0 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **80C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	12.6 %
Boil	Mosaic	20 g	60 min	12.6 %
Boil	Simcoe	20 g	10 min	12.6 %
Boil	Mosaic	20 g	10 min	12.6 %
Boil	Simcoe	10 g	1 min	12.6 %
Boil	Mosaic	10 g	1 min	12.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis