

# AIPA

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- Gravity **14 BLG**
- ABV ---
- IBU **65**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **15.9 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **17.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (84.7%)	80 %	5
Grain	Weyermann - Carapils	0.18 kg (5.1%)	78 %	4
Grain	Pszeniczny	0.18 kg (5.1%)	85 %	4
Grain	Monachijski	0.18 kg (5.1%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	12 g	60 min	13.2 %
Boil	Columbus/Tomahawk/Zeus	15 g	45 min	15.5 %
Boil	Simcoe	12 g	5 min	13.2 %
Dry Hop	Citra	30 g	5 day(s)	12 %
Dry Hop	Simcoe	30 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	6 g	fermentis