

# Aipa

- Gravity **16.1 BLG**
- ABV ---
- IBU **64**
- SRM **7.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.1 kg (70.7%) | 85 %  | 7   |
| Grain | Viking Munich Malt        | 1.7 kg (29.3%) | 78 %  | 18  |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Marynka  | 20 g   | 60 min   | 10 %       |
| Boil    | Simcoe   | 10 g   | 60 min   | 13.2 %     |
| Boil    | Marynka  | 20 g   | 30 min   | 10 %       |
| Boil    | Simcoe   | 10 g   | 30 min   | 13.2 %     |
| Boil    | Citra    | 5 g    | 5 min    | 12 %       |
| Boil    | Simcoe   | 5 g    | 5 min    | 13.2 %     |
| Dry Hop | Amarillo | 75 g   | 4 day(s) | 9.5 %      |
| Dry Hop | Cascade  | 75 g   | 4 day(s) | 6 %        |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |