

# Aipa Crystal + tnt

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **34**
- SRM **6.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **66 C**, Time **70 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **77C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (56.6%)	80 %	5
Grain	Strzegom Monachijski typ II	2 kg (37.7%)	79 %	22
Grain	Oats, Flaked	0.3 kg (5.7%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Crystal	25 g	60 min	6.2 %
Boil	Crystal	25 g	15 min	6.2 %
Boil	Crystal	25 g	10 min	6.2 %
Boil	Crystal	25 g	5 min	6.2 %
Dry Hop	TnT	25 g	7 day(s)	12.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Dry	11 g	Gozdawa