

AIPA EQ

- Gravity **19.9 BLG**
- ABV ---
- IBU **88**
- SRM **9.7**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **67 C**, Time **65 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **65 min** at **67C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|---------------|-------|-----|
| Grain | Pale Ale | 6 kg (82.2%) | 80 % | 5.5 |
| Grain | Caraamber | 0.3 kg (4.1%) | 75 % | 59 |
| Grain | Monachijski | 1 kg (13.7%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Equinox | 70 g | 50 min | 13.1 % |
| Boil | Equinox | 10 g | 15 min | 13.1 % |
| Boil | Equinox | 30 g | 5 min | 13.1 % |
| Whirlpool | Equinox | 60 g | 40 min | 13.1 % |
| Dry Hop | Equinox | 30 g | 7 day(s) | 13.1 % |
| Dry Hop | Equinox | 30 g | 4 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 17 g | Fermentis |