

# AIPA EQ

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- 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