

## AIPA - First try

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **66**
- SRM **8.7**

### Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **3 %**
- Size with trub loss **47.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **57.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **48 liter(s)**
- Total mash volume **60 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **48 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **57.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (66.7%)	80 %	5
Grain	Viking melanoidynowy	2 kg (16.7%)	75 %	60
Grain	Weyermann - Carared	1 kg (8.3%)	75 %	45
Grain	Weyermann - Carapils	1 kg (8.3%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	50 g	15 min	5.2 %
Boil	Amarillo	50 g	15 min	9.5 %
Boil	Citra	50 g	15 min	12 %
Boil	Simcoe	50 g	45 min	13.2 %
Whirlpool	Cascade PL	25 g	20 min	5.2 %
Whirlpool	Amarillo	25 g	20 min	9.5 %
Whirlpool	Citra	25 g	20 min	12 %
Dry Hop	Cascade PL	25 g	10 day(s)	5.2 %
Dry Hop	Citra	25 g	10 day(s)	12 %
Dry Hop	Simcoe	25 g	10 day(s)	13.2 %

Dry Hop	Amarillo	25 g	10 day(s)	9.5 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---
starter drożdżowy				