

AIPA v2

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **19**
- SRM **5.6**
- 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 **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 6 kg (100%) | 80 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Wai-iti | 30 g | 30 min | 4.1 % |
| Boil | WAI-ITI | 30 g | 15 min | 4.1 % |
| Boil | WAI-ITI | 40 g | 5 min | 4.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 10 g | --- |