

# AIPA z owocami v2.0

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **70**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (90.9%)	80 %	5
Sugar	sok	0.35 kg (9.1%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	30 min	13.7 %
Boil	Cascade	10 g	30 min	7.1 %
Boil	Galaxy	10 g	30 min	14.5 %
Whirlpool	Citra	20 g	20 min	13.7 %
Whirlpool	Cascade	20 g	20 min	7.1 %
Whirlpool	Galaxy	20 g	20 min	14.5 %
Dry Hop	Citra	20 g	3 day(s)	13.7 %
Dry Hop	Cascade	20 g	3 day(s)	7.1 %
Dry Hop	Galaxy	20 g	3 day(s)	14.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11 g	---