

New Year AIPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **63**
- SRM **5.4**
- 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 **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (60.9%)	80 %	5
Grain	Strzegom Karmel 30	0.5 kg (8.7%)	75 %	30
Grain	Viking Pilsner malt	1.75 kg (30.4%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	30 min	9.5 %
Boil	Centennial	20 g	20 min	9.5 %
Whirlpool	Citra	50 g	0 min	12 %
Whirlpool	Strata	50 g	0 min	13.6 %
Dry Hop	Strata	50 g	3 day(s)	13.6 %
Boil	Strata	30 g	10 min	13.6 %
Boil	Strata	20 g	15 min	13.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis