

## weird AIPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **58**
- SRM **5.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **32.3 liter(s)**

### Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **24.8 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **35 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	7.5 kg (100%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	45 g	60 min	15.5 %
Aroma (end of boil)	Glacier	25 g	10 min	5.5 %
Dry Hop	Waimea	50 g	7 day(s)	17 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	7 g	---