

# aipa

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **57**
- SRM **7.7**
- 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 **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5.5 kg (82.1%)	82 %	4
Grain	Viking Munich Malt	1 kg (14.9%)	78 %	18
Grain	Strzegom Karmel 150	0.2 kg (3%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Amarillo	10 g	15 min	9.5 %
Boil	Simcoe	10 g	15 min	13.2 %
Boil	Citra	10 g	15 min	12 %
Boil	Amarillo	10 g	10 min	9.5 %
Boil	Simcoe	10 g	10 min	13.2 %
Boil	Citra	10 g	10 min	12 %
Aroma (end of boil)	Amarillo	10 g	0 min	1 %
Aroma (end of boil)	Simcoe	10 g	0 min	13.2 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Dry Hop	Amarillo	30 g	7 day(s)	9.5 %

Dry Hop	Simcoe	30 g	7 day(s)	13.2 %
Dry Hop	Citra	30 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
american west coast ale yeast	Ale	Dry	11 g	lallemand