

#16 NEW AIPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **48**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 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 **62 C**, Time **40 min**
- Temp **66 C**, Time **40 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **66C**
- Keep mash **2 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2.2 kg (32.8%) | 85 % | 7 |
| Grain | Viking Pale Ale malt | 4.5 kg (67.2%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Warrior | 20 g | 60 min | 17 % |
| Boil | citra | 15 g | 15 min | 14.2 % |
| Boil | chinook | 15 g | 10 min | 12.8 % |
| Dry Hop | Citra | 15 g | 7 day(s) | 14.2 % |
| Dry Hop | Chinook | 15 g | --- | 12.8 % |

Yeasts

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