

# AIPA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **31**
- SRM **5.5**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Biess - Pale Ale Malt	6 kg (100%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	25 g	60 min	7 %
Boil	Motueka	50 g	5 min	7 %
Dry Hop	Motueka	25 g	5 day(s)	7 %
Boil	WAI-ITI	25 g	15 min	4.1 %
Boil	WAI-ITI	25 g	5 min	4.1 %
Dry Hop	WAI-ITI	25 g	5 day(s)	4.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10 g	---