

# AIPA 15/10 - wyborcza

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **59**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **44 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **36 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 6.5 kg (81.3%)  | 80 %  | 5   |
| Grain | Viking Carabody malt | 1.25 kg (15.6%) | 75 %  | 7   |
| Grain | Viking Dextrine malt | 0.25 kg (3.1%)  | 79 %  | 12  |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Chinook    | 10 g   | 55 min   | 13 %       |
| Aroma (end of boil) | Chinook    | 50 g   | 5 min    | 13 %       |
| Aroma (end of boil) | Ekuanot    | 20 g   | 5 min    | 14 %       |
| Whirlpool           | Ekuanot    | 40 g   | 30 min   | 14 %       |
| Whirlpool           | Simcoe     | 60 g   | 25 min   | 13.2 %     |
| Dry Hop             | Simcoe     | 30 g   | 5 day(s) | 13.2 %     |
| Dry Hop             | Ekuanot    | 60 g   | 5 day(s) | 14 %       |
| Dry Hop             | Vic Secret | 30 g   | 5 day(s) | 18.2 %     |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 23 g   | ---        |