

# AIPA

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **73**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount      | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 8 kg (100%) | 80 %  | 5   |

## Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil      | lunga         | 40 g   | 60 min   | 11 %       |
| Whirlpool | Nelson Sauvín | 50 g   | 30 min   | 10.1 %     |
| Whirlpool | Ekuanot       | 50 g   | 30 min   | 14.5 %     |
| Dry Hop   | Nelson Sauvín | 100 g  | 2 day(s) | 10.1 %     |
| Dry Hop   | Ekuanot       | 100 g  | 2 day(s) | 14.5 %     |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |