

# AIPA #3 Warrior&Ekuanot&Mosaic

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **70**
- SRM **6.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **0 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	3 kg (69.8%)	80.5 %	6
Grain	BESTMALZ - Best Pilsen	0.8 kg (18.6%)	80.5 %	4
Grain	BESTMALZ - Best Minich	0.3 kg (7%)	80.5 %	16
Grain	Carabelge	0.2 kg (4.7%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	25 g	45 min	14.7 %
Boil	Mosaic	10 g	5 min	12 %
Boil	Ekuanot	10 g	5 min	13.1 %
Boil	Mosaic	10 g	3 min	12 %
Boil	Ekuanot	10 g	3 min	13.1 %
Boil	Ekuanot	5 g	0 min	13.1 %
Boil	Mosaic	5 g	0 min	12 %
Dry Hop	Ekuanot	25 g	5 day(s)	13.1 %
Dry Hop	Mosaic	25 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	---