

## AIPA#5

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **47**
- SRM **9.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

### Steps

- Temp **55 C**, Time **15 min**
- Temp **64 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **77 C**, Time **15 min**

### Mash step by step

- Heat up **19.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **71C**
- Keep mash **15 min** at **77C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (75.8%)	82 %	4
Grain	Caramel Pale Viking	0.5 kg (7.6%)	--- %	8
Grain	Caramel Red Viking	0.5 kg (7.6%)	--- %	50
Grain	Weyermann - Carafa II	0.1 kg (1.5%)	70 %	837
Grain	Platki owsiane	0.5 kg (7.6%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	20 g	15 min	15.5 %
Boil	Centennial	20 g	10 min	10.5 %
Boil	Simcoe	20 g	5 min	13.2 %
Boil	Citra	20 g	1 min	12 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	11.5 g	---