

# Aipa Crystal + tnt

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **34**
- SRM **6.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **66 C**, Time **70 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **77C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt        | 3 kg (56.6%)  | 80 %  | 5   |
| Grain | Strzegom Monachijski typ II | 2 kg (37.7%)  | 79 %  | 22  |
| Grain | Oats, Flaked                | 0.3 kg (5.7%) | 80 %  | 2   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Crystal | 25 g   | 60 min   | 6.2 %      |
| Boil    | Crystal | 25 g   | 15 min   | 6.2 %      |
| Boil    | Crystal | 25 g   | 10 min   | 6.2 %      |
| Boil    | Crystal | 25 g   | 5 min    | 6.2 %      |
| Dry Hop | TnT     | 25 g   | 7 day(s) | 12.2 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| US05 | Ale  | Dry  | 11 g   | Gozdawa    |