

# AIPA EQ

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- Gravity **19.9 BLG**
- ABV ---
- IBU **88**
- SRM **9.7**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **67 C**, Time **65 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **65 min** at **67C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

| Type  | Name        | Amount        | Yield | EBC |
|-------|-------------|---------------|-------|-----|
| Grain | Pale Ale    | 6 kg (82.2%)  | 80 %  | 5.5 |
| Grain | Caraamber   | 0.3 kg (4.1%) | 75 %  | 59  |
| Grain | Monachijski | 1 kg (13.7%)  | 80 %  | 16  |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Equinox | 70 g   | 50 min   | 13.1 %     |
| Boil      | Equinox | 10 g   | 15 min   | 13.1 %     |
| Boil      | Equinox | 30 g   | 5 min    | 13.1 %     |
| Whirlpool | Equinox | 60 g   | 40 min   | 13.1 %     |
| Dry Hop   | Equinox | 30 g   | 7 day(s) | 13.1 %     |
| Dry Hop   | Equinox | 30 g   | 4 day(s) | 13.1 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 17 g   | Fermentis  |