

# Aipa #1

---

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **76**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.75 kg (92%)	85 %	6
Grain	Viking Munich Malt	0.5 kg (8%)	78 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	1 min	15.5 %
Boil	Centennial	20 g	40 min	10.5 %
Aroma (end of boil)	Centennial	40 g	60 min	10.5 %
Aroma (end of boil)	Amarillo	20 g	60 min	9.5 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Simcoe	30 g	3 day(s)	13.2 %
Dry Hop	Amarillo	30 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis