

# AIPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **42**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.9 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.4 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (61.5%)	80 %	5
Grain	Briess - Pilsen Malt	2.5 kg (38.5%)	80.5 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	15 g	60 min	5.2 %
Whirlpool	ctz	30 g	30 min	15 %
Whirlpool	El Dorado	40 g	30 min	15 %
Dry Hop	Cascade PL	50 g	2 day(s)	5.2 %
Dry Hop	ctz	50 g	2 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11.5 g	safale

## Extras

Type	Name	Amount	Use for	Time
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Fining	mech	5 g	Boil	15 min
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