

# AIPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **61**
- SRM **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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 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 **64 C**, Time **30 min**
- Temp **71 C**, Time **45 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **45 min** at **71C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - 2 Row Brewers Malt	5 kg (75.8%)	80.5 %	4
Grain	Briess - Munich Malt 10L	1 kg (15.2%)	77 %	20
Grain	Caramel/Crystal Malt - 30L	0.6 kg (9.1%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	34 g	60 min	13 %
Aroma (end of boil)	Centennial	28 g	10 min	10.5 %
Aroma (end of boil)	Simcoe	28 g	5 min	13.2 %
Aroma (end of boil)	Amarillo	28 g	1 min	9.5 %
Dry Hop	Nugget	16 g	31 day(s)	13 %
Dry Hop	Centennial	22 g	31 day(s)	10.5 %
Dry Hop	Simcoe	22 g	31 day(s)	13.2 %
Dry Hop	Amarillo	22 g	31 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M36	Ale	Dry	10 g	Mangrove Jack's
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