

AIPA 2.0

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **83**
- SRM **6**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | lunga | 35 g | 60 min | 11 % |
| Whirlpool | Citra | 25 g | 30 min | 12 % |
| Whirlpool | Mosaic | 25 g | 30 min | 10 % |
| Whirlpool | Cascade PL | 25 g | 30 min | 5.2 % |
| Dry Hop | Citra | 25 g | 3 day(s) | 12 % |
| Dry Hop | Mosaic | 25 g | 3 day(s) | 10 % |
| Dry Hop | Cascade PL | 50 g | 3 day(s) | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 300 ml | Fermentis |