

# AIPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **49**
- SRM **6.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **15 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- liter(s)

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (82.6%) | 80 %  | 5   |
| Grain | Carahell             | 0.7 kg (12.8%) | 77 %  | 26  |
| Grain | Cookie               | 0.25 kg (4.6%) | 75 %  | 50  |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 10 g   | 60 min   | 14.4 %     |
| Aroma (end of boil) | Equinox                | 20 g   | 15 min   | 11.7 %     |
| Aroma (end of boil) | Equinox                | 20 g   | 10 min   | 11.7 %     |
| Aroma (end of boil) | Ella (AUS)             | 20 g   | 5 min    | 13.3 %     |
| Whirlpool           | Ella (AUS)             | 20 g   | 15 min   | 13.3 %     |
| Dry Hop             | Ella (AUS)             | 30 g   | 7 day(s) | 13.3 %     |
| Dry Hop             | Ella (AUS)             | 30 g   | 3 day(s) | 13.3 %     |

## Yeasts

| Name          | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| US West Coast | Ale  | Dry  | 11.5 g | ---        |