

AIPA

- 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 | --- |