

AIPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **118**
- SRM **6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **75 C**, Time **30 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **75C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.15 kg (79.8%)	80 %	5
Grain	Monachijski	1.3 kg (20.2%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	60 min	12 %
Boil	Amarillo	50 g	40 min	9.5 %
Boil	Cascade	50 g	40 min	6 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %
Dry Hop	Cascade	50 g	3 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis