

# AIPA

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- Gravity **16.8 BLG**
- ABV ---
- IBU **57**
- SRM **15.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (Weyermann)	3 kg (50.8%)	82.23 %	7
Grain	Vienna Malt (Weyermann)	2 kg (33.9%)	82.23 %	14
Grain	Melanoidin (Weyermann)	0.5 kg (8.5%)	80.07 %	172
Grain	Wheat, Flaked	0.4 kg (6.8%)	77 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11.6 %
Boil	Simcoe	20 g	30 min	13.2 %
Boil	Wai-iti	20 g	30 min	4.1 %
Boil	Wai-iti	20 g	0 min	4.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale American	Ale	Dry	11 g	DCL/Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	10 min