

AIPA 69

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **36**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **55 C**, Time **0 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|--------------|-------|-----|
| Grain | Pilzneński | 3 kg (50%) | 81 % | 4 |
| Grain | Maris Otter Pale Malt | 2 kg (33.3%) | 100 % | 5 |
| Grain | Rice, Flaked | 1 kg (16.7%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Equinox | 20 g | 15 min | 14.8 % |
| Boil | Citra | 25 g | 15 min | 12.7 % |
| Boil | Centennial | 25 g | 10 min | 10.5 % |
| Aroma (end of boil) | Equinox | 10 g | 1 min | 14.8 % |
| Whirlpool | Citra | 10 g | 5 min | 12.7 % |
| Dry Hop | Cascade | 30 g | 4 day(s) | 5.6 % |
| Dry Hop | Citra | 30 g | 4 day(s) | 12.7 % |
| Dry Hop | Equinox | 30 g | 4 day(s) | 14.8 % |
| Dry Hop | Citra | 15 g | 2 day(s) | 12.7 % |
| Dry Hop | Cascade | 30 g | 2 day(s) | 5.6 % |

| | | | | |
|---------|---------|------|----------|--------|
| Dry Hop | Equinox | 30 g | 2 day(s) | 14.8 % |
|---------|---------|------|----------|--------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------|--------|---------|--------|
| Other | mech | 7 g | Boil | 15 min |