

## AIPA ES x2

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **28**
- SRM **4.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **38.5 liter(s)**
- Total mash volume **49.5 liter(s)**

### Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **30 min**

### Mash step by step

- Heat up **38.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **30 min** at **78C**
- Sparge using **23.1 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8.1 kg (73.6%)	80 %	5
Grain	Viking Vienna Malt	1.9 kg (17.3%)	79 %	7
Grain	Viking Wheat Malt	1 kg (9.1%)	83 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	50 min	15.5 %
Boil	Centennial	50 g	15 min	10.5 %
Aroma (end of boil)	Mosaic	50 g	5 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	400 ml	Fermentis