

# AIPKA taka se

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **50**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **67 C**, Time **65 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 5.5 kg (93.2%) | 82 %  | 4   |
| Grain | Platki owsiane      | 0.4 kg (6.8%)  | 60 %  | 3   |

## Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil                | Citra         | 30 g   | 60 min   | 12.7 %     |
| Boil                | Citra         | 10 g   | 20 min   | 12.7 %     |
| Aroma (end of boil) | Mosaic        | 20 g   | 1 min    | 13.4 %     |
| Aroma (end of boil) | Nelson Sauvin | 20 g   | 1 min    | 12.3 %     |
| Dry Hop             | Mosaic        | 40 g   | 5 day(s) | 13.4 %     |
| Dry Hop             | Nelson Sauvin | 40 g   | 5 day(s) | 12.3 %     |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11.5 g | Fermentis  |