

# Drunken Jedi AIPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **61**
- SRM **5.3**
- 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 **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	5 kg (92.6%)	78 %	6
Grain	Weyermann - Carapils	0.1 kg (1.9%)	78 %	4
Grain	Carahell	0.3 kg (5.6%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	7.7 %
Boil	Centennial	30 g	30 min	10.5 %
Boil	Willamette	15 g	10 min	5 %
Boil	Cascade	15 g	10 min	6 %
Whirlpool	Willamette	15 g	0 min	5 %
Whirlpool	Cascade	30 g	0 min	6 %
Dry Hop	Cascade	50 g	4 day(s)	6 %

## Yeasts

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