

#186 Hop'n'rolla AIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **70**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **15 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.4 liter(s)**

Mash information

- Mash efficiency **61 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

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

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **21.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	6.1 kg (93.8%)	79 %	4
Grain	Platki owsiane	0.4 kg (6.2%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	35 min	10.9 %
Boil	Talus	50 g	10 min	7.8 %
Dry Hop	Amarillo	50 g	5 day(s)	7.7 %
Dry Hop	Talus	100 g	5 day(s)	8.2 %
Dry Hop	Citra Cryo	25 g	5 day(s)	12 %