

## #188 AIPA W-WA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **63**
- SRM **5.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **15 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

### Steps

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

### Mash step by step

- Heat up **23.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.1 kg (92.4%)	78 %	5
Grain	Płatki owsiane	0.5 kg (7.6%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	40 min	11 %
Boil	Citra	50 g	10 min	12 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %
Dry Hop	Sabro	50 g	5 day(s)	15 %
Dry Hop	Sabro Cryo	25 g	5 day(s)	22 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	---