

# AIPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **56**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (93.5%)   | 85 %  | 5   |
| Grain | Viking Pilsner malt  | 0.25 kg (4.7%) | 90 %  | 4   |
| Grain | Viking Wheat Malt    | 0.1 kg (1.9%)  | 85 %  | 5   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Chinook | 20 g   | 60 min   | 13 %       |
| Boil    | Chinook | 20 g   | 30 min   | 13 %       |
| Boil    | Citra   | 10 g   | 10 min   | 12 %       |
| Boil    | Apollo  | 10 g   | 10 min   | 17 %       |
| Dry Hop | Apollo  | 40 g   | 5 day(s) | 17 %       |
| Dry Hop | Chinook | 10 g   | 5 day(s) | 13 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 10 g   | ---        |