

# AIPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **49**
- SRM **6.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **15 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- liter(s)

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (82.6%)	80 %	5
Grain	Carahell	0.7 kg (12.8%)	77 %	26
Grain	Cookie	0.25 kg (4.6%)	75 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	14.4 %
Aroma (end of boil)	Equinox	20 g	15 min	11.7 %
Aroma (end of boil)	Equinox	20 g	10 min	11.7 %
Aroma (end of boil)	Ella (AUS)	20 g	5 min	13.3 %
Whirlpool	Ella (AUS)	20 g	15 min	13.3 %
Dry Hop	Ella (AUS)	30 g	7 day(s)	13.3 %
Dry Hop	Ella (AUS)	30 g	3 day(s)	13.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US West Coast	Ale	Dry	11.5 g	---