

# AIPA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **66**
- SRM **4.4**
- 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 **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (96.2%)	80 %	5
Grain	Caramel/Crystal Malt - 10L	0.2 kg (3.8%)	75 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	30 g	60 min	14 %
Boil	Azacca	30 g	10 min	11.9 %
Boil	Summit	30 g	1 min	13.7 %
Boil	Ekuanot	30 g	1 min	14.1 %
Boil	Nugget	30 g	1 min	14.2 %
Boil	Citra	30 g	1 min	13 %
Dry Hop	Citra	60 g	3 day(s)	13 %
Dry Hop	Cascade	30 g	3 day(s)	6 %
Dry Hop	Mosaic	30 g	3 day(s)	11.8 %

## Yeasts

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