

# AIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **75**
- SRM **10.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (82%)	80 %	5
Grain	Weyermann - Carared	0.3 kg (4.9%)	75 %	45
Grain	Weyermann - Carapils	0.5 kg (8.2%)	78 %	4
Grain	Caraaroma	0.15 kg (2.5%)	78 %	400
Grain	Cara Gold	0.15 kg (2.5%)	75 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	50 min	10 %
Boil	Equinox	10 g	50 min	13.1 %
Boil	Sorachi Ace	10 g	50 min	10 %
Boil	Amarillo	30 g	15 min	9.5 %
Boil	Mosaic	20 g	15 min	10 %
Boil	Equinox	20 g	15 min	13.1 %
Boil	Cascade	20 g	15 min	6 %
Whirlpool	Amarillo	15 g	---	9.5 %
Whirlpool	Cascade	10 g	---	6 %
Dry Hop	Amarillo	20 g	---	9.5 %
Dry Hop	Sorachi Ace	20 g	---	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---