

# Aipa

- Gravity **16.1 BLG**
- ABV ---
- IBU **64**
- SRM **7.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.1 kg (70.7%)	85 %	7
Grain	Viking Munich Malt	1.7 kg (29.3%)	78 %	18

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Simcoe	10 g	60 min	13.2 %
Boil	Marynka	20 g	30 min	10 %
Boil	Simcoe	10 g	30 min	13.2 %
Boil	Citra	5 g	5 min	12 %
Boil	Simcoe	5 g	5 min	13.2 %
Dry Hop	Amarillo	75 g	4 day(s)	9.5 %
Dry Hop	Cascade	75 g	4 day(s)	6 %

## Yeasts

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