

## AIPA (wip)

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **41**
- SRM **5.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **11.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (81.1%)	80 %	5
Grain	Strzegom Monachijski typ I	0.7 kg (18.9%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	60 min	10.5 %
Boil	Mosaic	10 g	10 min	10 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Dry Hop	Mosaic	20 g	5 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's