

aipa2

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **100**
- SRM **7.1**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (71.4%) | 80 % | 5 |
| Grain | Viking Munich Malt | 2 kg (28.6%) | 78 % | 18 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 40 g | 70 min | 13 % |
| Boil | Mosaic | 40 g | 10 min | 10 % |
| Boil | Simcoe | 40 g | 30 min | 13.2 % |