

AIPKA taka se

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **50**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **67 C**, Time **65 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 5.5 kg (93.2%) | 82 % | 4 |
| Grain | Platki owsiane | 0.4 kg (6.8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| Boil | Citra | 30 g | 60 min | 12.7 % |
| Boil | Citra | 10 g | 20 min | 12.7 % |
| Aroma (end of boil) | Mosaic | 20 g | 1 min | 13.4 % |
| Aroma (end of boil) | Nelson Sauvign | 20 g | 1 min | 12.3 % |
| Dry Hop | Mosaic | 40 g | 5 day(s) | 13.4 % |
| Dry Hop | Nelson Sauvign | 40 g | 5 day(s) | 12.3 % |

Yeasts

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