

# Moja AIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **74**
- SRM **10.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt   | 4.3 kg (64.2%) | 85 %  | 7   |
| Grain | Weyermann - Melanoiden Malt | 1.2 kg (17.9%) | 81 %  | 53  |
| Grain | Weyermann - Carapils        | 0.2 kg (3%)    | 78 %  | 4   |
| Grain | Weyermann - Carared         | 1 kg (14.9%)   | 75 %  | 45  |

## Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 40 g   | 60 min   | 15.5 %     |
| Boil      | Amarillo               | 30 g   | 15 min   | 9.5 %      |
| Boil      | Citra                  | 20 g   | 10 min   | 12 %       |
| Whirlpool | Cascade                | 20 g   | 0 min    | 6 %        |
| Dry Hop   | Cascade                | 50 g   | 3 day(s) | 6 %        |

## Yeasts

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