

Niby Hazy AIPKA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **46**
- SRM **4.8**
- 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 **3.1 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.6 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	5 kg (83.3%)	80.5 %	4
Grain	Viking Pilsner malt	1 kg (16.7%)	82 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	13.6 %
Boil	Mosaic	10 g	30 min	11.3 %
Boil	Cascade PL	20 g	10 min	7.8 %
Boil	Citra	30 g	1 min	13.6 %
Boil	Mosaic	30 g	1 min	11.3 %
Whirlpool	Citra	20 g	0 min	13.6 %
Whirlpool	Mosaic	20 g	0 min	11.3 %
Whirlpool	Cascade PL	20 g	0 min	7.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	23 g	Fermentis