

Nova AIPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **46**
- SRM **7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 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)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	6.5
Grain	Monachijski	2 kg (28.6%)	80 %	19

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	50 min	11 %
Aroma (end of boil)	Chinook	20 g	5 min	8.6 %
Aroma (end of boil)	Citra	20 g	5 min	14 %
Dry Hop	Chinook	20 g	7 day(s)	8.6 %
Dry Hop	Citra	20 g	7 day(s)	14 %
Boil	chinook	20 g	30 min	8.6 %
Boil	lunga	15 g	20 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	300 ml	---