

## #05 AIPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **62**
- SRM **7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **0.9 liter(s)**
- Total mash volume **1.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	Briess DME - Pilsen Light	0.8 kg (17.8%)	95 %	4
Liquid Extract	Liquid Extract (LME) - Pale	3.4 kg (75.6%)	78 %	16
Grain	Carahell	0.3 kg (6.7%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	14.6 %
Boil	Simcoe	15 g	15 min	13.1 %
Boil	Cascade	15 g	10 min	6.9 %
Boil	Simcoe	15 g	5 min	13.1 %
Boil	Citra	15 g	1 min	12.3 %
Dry Hop	Cascade	15 g	5 day(s)	6.9 %
Dry Hop	Simcoe	15 g	5 day(s)	13.1 %
Dry Hop	Equinox	15 g	5 day(s)	13.4 %

### Yeasts

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