

AIPA #1

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **41**
- SRM **7.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.5 kg (78.9%) | 85 % | 6 |
| Grain | Weyermann - Carapils | 0.4 kg (7%) | 78 % | 4 |
| Grain | Weyermann - Melanoiden Malt | 0.3 kg (5.3%) | 81 % | 70 |
| Grain | Weyermann - Carared | 0.5 kg (8.8%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Simcoe | 30 g | 60 min | 13.2 % |
| Boil | Cascade | 30 g | 5 min | 6 % |
| Aroma (end of boil) | Citra | 30 g | 0 min | 14 % |
| Aroma (end of boil) | Cascade | 60 g | 0 min | 6 % |

Yeasts

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