

# AIPA

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- Gravity **14.5 BLG**
- ABV ---
- IBU ---
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (94.3%)  | 85 %  | 7   |
| Grain | Weyermann - Carapils      | 0.3 kg (5.7%) | 78 %  | 4   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Mash    | Simcoe  | 60 g   | 60 min   | 13.1 %     |
| Mash    | Citra   | 20 g   | 30 min   | 12.4 %     |
| Mash    | Cascade | 20 g   | 30 min   | 8.3 %      |
| Mash    | Citra   | 20 g   | 15 min   | 12.4 %     |
| Mash    | Cascade | 20 g   | 15 min   | 8.3 %      |
| Mash    | Citra   | 20 g   | 5 min    | 12.4 %     |
| Mash    | Cascade | 20 g   | 5 min    | 8.3 %      |
| Dry Hop | Citra   | 60 g   | 7 day(s) | 12.4 %     |
| Dry Hop | Simcoe  | 30 g   | 7 day(s) | 13.1 %     |

## Yeasts

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