

## BA IPA 15,5

---

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **71**
- SRM **6.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **76C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.2 kg (86.7%)	85 %	7
Grain	Weyermann - Carapils	0.4 kg (6.7%)	78 %	4
Grain	Carared	0.4 kg (6.7%)	75 %	39

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	40 g	70 min	14 %
Boil	Horizon	20 g	10 min	14 %
Boil	Cascade	20 g	10 min	6.7 %
Aroma (end of boil)	Cascade	60 g	0 min	6.7 %
Aroma (end of boil)	Citra	20 g	0 min	12.3 %
Dry Hop	Cascade	40 g	4 day(s)	6.7 %
Dry Hop	Citra	40 g	4 day(s)	12.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	Fermentis