

Eisenhower APA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **32**
- SRM **5**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 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 **67 C**, Time **60 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 4 kg (66.7%) | 80 % | 7 |
| Grain | Briess - Wheat Malt, White | 2 kg (33.3%) | 85 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Cashmere | 50 g | 10 min | 9.4 % |
| Boil | Centennial | 50 g | 10 min | 9.4 % |
| Dry Hop | Cashmere | 33.3 g | 7 day(s) | 9.4 % |
| Dry Hop | Cashmere | 33.3 g | 4 day(s) | 9.4 % |
| Dry Hop | Cashmere | 33.3 g | 2 day(s) | 9.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 5 g | Fermentis |