

## TB - AIPA +2kg

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **41**
- SRM **8.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.8 kg (90.6%)	80 %	5
Grain	Caramel 150	0.4 kg (6.3%)	78 %	150
Grain	Amber Malt	0.2 kg (3.1%)	75 %	43

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	20 g	60 min	15.5 %
Aroma (end of boil)	Cascade	40 g	10 min	6 %
Aroma (end of boil)	Citra	20 g	5 min	12.9 %
Dry Hop	Cascade	40 g	3 day(s)	6 %
Dry Hop	Citra	40 g	3 day(s)	12.9 %

### Yeasts

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