

## TB - AIPA +2kg

- 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  |