

# AIPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **62**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **2 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	5.2 kg (86.7%)	85 %	5
Grain	Weyermann - Carapils	0.4 kg (6.7%)	78 %	4
Grain	Weyermann - Carared	0.4 kg (6.7%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	70 min	12.5 %
Boil	Chinook	20 g	10 min	12.5 %
Boil	Cascade	20 g	10 min	7.1 %
Boil	Cascade	60 g	0 min	7.1 %
Boil	Citra	20 g	0 min	12.9 %
Dry Hop	Cascade	40 g	3 day(s)	7.1 %
Dry Hop	Citra	40 g	3 day(s)	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis