AIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **78**
- SRM **6.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 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 **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26.4 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	Weyermann - Carared	0.4 kg *(6.7%)*	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	40 g	70 min	14 %
Boil	Horizon	20 g	10 min	14 %
Boil	Cascade	60 g	10 min	6 %
Aroma (end of boil)	Cascade	60 g	0 min	6 %
Aroma (end of boil)	Citra	50 g	0 min	12 %
Dry Hop	Columbus/Tomahawk/Zeus	50 g	5 day(s)	15.5 %
Dry Hop	Citra	60 g	5 day(s)	12 %

Yeasts

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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.