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

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