

## AB American India Pale Ale

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **59**
- SRM **6.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **12.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **12.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.6 kg (86.7%)	85 %	7
Grain	Weyermann - Carapils	0.2 kg (6.7%)	78 %	4
Grain	Weyermann - Carared	0.2 kg (6.7%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	55 min	13 %
Aroma (end of boil)	Cascade PL	20 g	5 min	5.2 %
Aroma (end of boil)	Chinook	10 g	5 min	13 %
Whirlpool	Cascade PL	10 g	0 min	5.2 %
Whirlpool	Chinook	30 g	0 min	13 %

### Yeasts

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

### Notes

- Primary fermentation: 18-21C for 7 days.  
Second fermentation: 18-21C for 14 days.  
Bottled with 70 grams per 10l of beer.  
Refermentation: 3 weeks.  
Aging: 3 weeks.

Summary:

It was probably my best beer that I've ever made (current date - 7th Dec 2020). I really like IPA and this batch had what I really like in beer. I should redo it in the future.

*Dec 7, 2020, 4:07 PM*