AIPA

- Gravity **14.7 BLG**
- ABV **---**
- IBU **90**
- SRM **---**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **71 C**, Time **90 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **79.5C**
- Add grains
- Keep mash **90 min** at **71C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale	6 kg *(88.9%)*	--- %	---
Grain	Crystal 150	0.5 kg *(7.4%)*	--- %	---
Grain	Aroma	0.25 kg *(3.7%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	44 g	60 min	16 %
Boil	Cascade	25 g	15 min	7.5 %
Boil	Citra	30 g	10 min	12.5 %
Boil	Cascade	25 g	5 min	7.5 %
Boil	Citra	30 g	3 min	12.5 %
Dry Hop	Cascade	20 g	7 day(s)	7.5 %
Dry Hop	Citra	20 g	7 day(s)	12.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis s04	Ale	Dry	10 g	---