

A CH IPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **54**
- SRM **7.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Castle Pale Ale | 5.51 kg (90.2%) | 80 % | 8 |
| Grain | Weyermann - Carapils | 0.2 kg (3.3%) | 78 % | 4 |
| Grain | Weyermann - Carared | 0.2 kg (3.3%) | 75 % | 45 |
| Grain | Weyermann - Melanoiden Malt | 0.2 kg (3.3%) | 81 % | 53 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Simcoe | 30 g | 45 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 20 g | 15 min | 13.2 % |
| Aroma (end of boil) | Amarillo | 20 g | 15 min | 9.5 % |
| Aroma (end of boil) | Simcoe | 10 g | 0 min | 13.2 % |
| Aroma (end of boil) | Amarillo | 30 g | 0 min | 9.5 % |
| Aroma (end of boil) | Cascade | 20 g | 0 min | 6 % |
| Aroma (end of boil) | Citra | 40 g | 0 min | 12 % |
| Dry Hop | Simcoe | 40 g | 3 day(s) | 13.2 % |
| Dry Hop | Citra | 20 g | 3 day(s) | 12 % |
| Dry Hop | Amarillo | 20 g | 3 day(s) | 9.5 % |
| Dry Hop | Cascade | 40 g | 3 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us05 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|---------|-------|
| Fining | Whirlfloc T | 0.5 g | Boil | 5 min |