

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 |