

# AIPA

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- Gravity **14.5 BLG**
- ABV ---
- IBU ---
- SRM **5.3**
- 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 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15.8 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 kg (94.3%)	85 %	7
Grain	Weyermann - Carapils	0.3 kg (5.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Simcoe	60 g	60 min	13.1 %
Mash	Citra	20 g	30 min	12.4 %
Mash	Cascade	20 g	30 min	8.3 %
Mash	Citra	20 g	15 min	12.4 %
Mash	Cascade	20 g	15 min	8.3 %
Mash	Citra	20 g	5 min	12.4 %
Mash	Cascade	20 g	5 min	8.3 %
Dry Hop	Citra	60 g	7 day(s)	12.4 %
Dry Hop	Simcoe	30 g	7 day(s)	13.1 %

## Yeasts

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