

AIPA TB

- Gravity **15 BLG**
- ABV ---
- IBU **81**
- SRM **14.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Pale Ale CastleMalting | 4.8 kg (88.9%) | 80 % | 8 |
| Grain | Crystal 150 CastleMalting | 0.4 kg (7.4%) | 78 % | 150 |
| Grain | Aroma CastleMalting | 0.2 kg (3.7%) | 78 % | 100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Bravo | 35 g | 60 min | 15.5 % |
| Boil | Cascade | 20 g | 15 min | 6 % |
| Boil | Citra | 25 g | 10 min | 12 % |
| Boil | Cascade | 25 g | 5 min | 6 % |
| Boil | Citra | 25 g | 3 min | 12 % |
| Dry Hop | Cascade | 15 g | 7 day(s) | 6 % |
| Dry Hop | Citra | 15 g | 7 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 10 g | Mangrove Jack's |