

# AIPA #1

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **41**
- SRM **7.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (78.9%)	85 %	6
Grain	Weyermann - Carapils	0.4 kg (7%)	78 %	4
Grain	Weyermann - Melanoiden Malt	0.3 kg (5.3%)	81 %	70
Grain	Weyermann - Carared	0.5 kg (8.8%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.2 %
Boil	Cascade	30 g	5 min	6 %
Aroma (end of boil)	Citra	30 g	0 min	14 %
Aroma (end of boil)	Cascade	60 g	0 min	6 %

## Yeasts

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