

## 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  |