

# AIPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **62**
- SRM **6.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (86.2%)	85 %	7
Grain	Weyermann - Carapils	0.4 kg (6.9%)	78 %	4
Grain	Weyermann - Carared	0.4 kg (6.9%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	35 g	70 min	13.5 %
Boil	Magnum	20 g	10 min	13.5 %
Boil	Cascade	20 g	10 min	6 %
Aroma (end of boil)	Cascade	60 g	0 min	6 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Dry Hop	Cascade	20 g	---	6 %
Dry Hop	Citra	50 g	---	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---