

# AIPA

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- Gravity **11.4 BLG**
- ABV ---
- IBU **41**
- SRM **6.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **24.9 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.8 kg (100%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	Cascade	15 g	60 min	6 %
Aroma (end of boil)	Citra	15 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	150 ml	---