

AIPA

- Gravity **14.5 BLG**
- ABV ---
- IBU ---
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (94.3%) | 85 % | 7 |
| Grain | Weyermann - Carapils | 0.3 kg (5.7%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Mash | Simcoe | 60 g | 60 min | 13.1 % |
| Mash | Citra | 20 g | 30 min | 12.4 % |
| Mash | Cascade | 20 g | 30 min | 8.3 % |
| Mash | Citra | 20 g | 15 min | 12.4 % |
| Mash | Cascade | 20 g | 15 min | 8.3 % |
| Mash | Citra | 20 g | 5 min | 12.4 % |
| Mash | Cascade | 20 g | 5 min | 8.3 % |
| Dry Hop | Citra | 60 g | 7 day(s) | 12.4 % |
| Dry Hop | Simcoe | 30 g | 7 day(s) | 13.1 % |

Yeasts

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