

## BA AIPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **41**
- SRM **5.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **20 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.6 kg (57.8%)	85 %	7
Grain	Weyermann - Carapils	0.2 kg (4.4%)	78 %	4
Grain	Weyermann - Carared	0.2 kg (4.4%)	75 %	45
Grain	Rahr - Premium Pilsner Malt	1.5 kg (33.3%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	20 g	70 min	14 %
Boil	Cascade	10 g	10 min	6.8 %
Whirlpool	Cascade	30 g	0 min	6.8 %
Whirlpool	Citra	10 g	0 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis