

# HOP HEAD AIPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **69**
- SRM **8.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **10 %**
- Size with trub loss **35.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **42.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **35 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **27.2 liter(s)** of **76C** water or to achieve **42.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg (60%)	85 %	7
Grain	Carahell	2 kg (20%)	77 %	26
Grain	Weyermann - Carapils	1 kg (10%)	78 %	4
Grain	Weyermann - Melanoiden Malt	1 kg (10%)	81 %	53

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	70 g	60 min	12 %
Boil	Simcoe	20 g	25 min	13.2 %
Boil	Amarillo	20 g	25 min	9.5 %
Aroma (end of boil)	Cascade	50 g	1 min	6 %
Dry Hop	Cascade	50 g	14 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis