

# Louis AIPA

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- Gravity **14.5 BLG**
- ABV ---
- IBU **86**
- SRM **8.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **0 %**
- Size with trub loss **8 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **9.9 liter(s)**

## Mash information

- Mash efficiency **53 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **12.9 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **45 min** at **66C**
- Sparge using **3 liter(s)** of **76C** water or to achieve **9.9 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 0.2 kg (6.7%)  | 78 %  | 7   |
| Grain | Carared                | 0.2 kg (6.7%)  | 78 %  | 39  |
| Grain | Weyermann - Carapils   | 2.6 kg (86.7%) | 76 %  | 4   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Chinook | 15 g   | 60 min | 12.4 %     |
| Boil                | Cascade | 15 g   | 15 min | 6 %        |
| Boil                | Chinook | 10 g   | 15 min | 12.4 %     |
| Aroma (end of boil) | Cascade | 15 g   | 0 min  | 6 %        |
| Aroma (end of boil) | Chinook | 5 g    | 0 min  | 12.4 %     |
| Aroma (end of boil) | Citra   | 30 g   | 0 min  | 12 %       |

## Yeasts

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