

## #10 AIPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **68**
- SRM **6.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **4.9 liter(s)**
- Total mash volume **6.3 liter(s)**

### Steps

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

### Mash step by step

- Heat up **4.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Liquid Extract (LME) - Pilsner	1.7 kg (35.4%)	78 %	8
Liquid Extract	Liquid Extract (LME) - Pale	1.7 kg (35.4%)	78 %	16
Grain	Weyermann - Pale Ale Malt	1.1 kg (22.9%)	78 %	7
Grain	Weyermann - Carapils	0.3 kg (6.3%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	11 g	15 min	14.6 %
Boil	Chinook	15 g	15 min	13.9 %
Boil	Equinox	15 g	15 min	13.4 %
Boil	Chinook	30 g	10 min	13.9 %
Boil	Equinox	15 g	10 min	13.4 %
Boil	Citra	15 g	10 min	12 %
Boil	Chinook	15 g	5 min	13.9 %
Boil	Centennial	10 g	5 min	9.7 %
Boil	Citra	15 g	5 min	12 %

### Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	23 g	Fermentis