

# AIPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU ---
- SRM **6.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **12.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **12.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (83.3%)	85 %	7
Grain	Weyermann - Carared	0.25 kg (8.3%)	75 %	45
Grain	Weyermann - Carapils	0.25 kg (8.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Horizon	15 g	60 min	10 %
Mash	Citra	15 g	20 min	12 %
Whirlpool	Citra	15 g	0 min	12 %
Whirlpool	Cascade	30 g	0 min	6 %
Dry Hop	Horizon	15 g	5 day(s)	10 %
Dry Hop	Cascade	30 g	5 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---