

# AIPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **128**
- SRM **5.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (71.4%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	1 kg (14.3%)	85 %	5
Grain	Weyermann - Carapils	0.5 kg (7.1%)	78 %	4
Grain	Weyermann - Acidulated Malt	0.2 kg (2.9%)	80 %	6
Grain	Barley, Flaked	0.3 kg (4.3%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Citra	20 g	50 min	12 %
Boil	Simcoe	20 g	45 min	13.2 %
Boil	Citra	20 g	30 min	12 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Aroma (end of boil)	Centennial	30 g	5 min	10.5 %
Aroma (end of boil)	Amarillo	30 g	5 min	9.5 %
Aroma (end of boil)	Simcoe	10 g	5 min	13.2 %
Dry Hop	Chinook	30 g	5 day(s)	13 %

## Yeasts

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