

AIPA z nomartu

- Gravity **15 BLG**
- ABV ---
- IBU **69**
- SRM **7.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **65 C**, Time **75 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **75 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	5 kg (76.9%)	78 %	6
Grain	Munich Malt	1 kg (15.4%)	80 %	18
Grain	Cara-Pils/Dextrine	0.5 kg (7.7%)	72 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	45 min	11 %
Boil	Simcoe	25 g	30 min	13.2 %
Aroma (end of boil)	Cascade	25 g	15 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis