

## aIPA2

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **57**
- SRM **10.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	3 kg (50%)	85 %	5
Grain	Weyermann - Melanoiden Malt	1 kg (16.7%)	81 %	53
Grain	Weyermann - Carared	1 kg (16.7%)	75 %	45
Grain	Weyermann - Carapils	1 kg (16.7%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	30 min	13.2 %
Aroma (end of boil)	Citra	33 g	20 min	13.1 %
Whirlpool	Simcoe	60 g	10 min	11.7 %
Whirlpool	Cascade	30 g	5 min	8.3 %
Whirlpool	Lemon drop	15 g	10 min	5.4 %
Dry Hop	Mosaic	15 g	5 day(s)	13.2 %
Dry Hop	Lemon drop	17 g	5 day(s)	5.4 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	11 g	Fermentis