

## BA AIPA 15

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **57**
- SRM **6.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.6 kg (86.7%)	85 %	7
Grain	Weyermann - Carapils	0.2 kg (6.7%)	78 %	4
Grain	Weyermann - Carared	0.2 kg (6.7%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	20 g	5 min	14 %
Boil	Horizon	10 g	65 min	14 %
Aroma (end of boil)	Cascade	30 g	5 min	6 %
Aroma (end of boil)	Citra	10 g	5 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---