

# BA AIPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **113**
- SRM **6.7**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.2 kg (86.7%)	85 %	7
Grain	Weyermann - Carapils	0.4 kg (6.7%)	78 %	4
Grain	Weyermann - Carared	0.4 kg (6.7%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	65 min	10.4 %
Boil	Cascade	40 g	10 min	6.9 %
Boil	Chinook	10 g	10 min	13 %
Aroma (end of boil)	Cascade	40 g	30 min	6.9 %
Aroma (end of boil)	Citra	40 g	30 min	12.3 %
Dry Hop	Citra	20 g	7 day(s)	12.3 %
Dry Hop	Cascade	20 g	7 day(s)	6.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis