

# A CH IPA

- Gravity **17.1 BLG**
- ABV ---
- IBU **54**
- SRM **7.2**
- 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 **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.5 liter(s)**

## Fermentables

| Type  | Name                        | Amount          | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Castle Pale Ale             | 5.51 kg (90.2%) | 80 %  | 8   |
| Grain | Weyermann - Carapils        | 0.2 kg (3.3%)   | 78 %  | 4   |
| Grain | Weyermann - Carared         | 0.2 kg (3.3%)   | 75 %  | 45  |
| Grain | Weyermann - Melanoiden Malt | 0.2 kg (3.3%)   | 81 %  | 53  |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Simcoe   | 30 g   | 45 min   | 13.2 %     |
| Aroma (end of boil) | Simcoe   | 20 g   | 15 min   | 13.2 %     |
| Aroma (end of boil) | Amarillo | 20 g   | 15 min   | 9.5 %      |
| Aroma (end of boil) | Simcoe   | 10 g   | 0 min    | 13.2 %     |
| Aroma (end of boil) | Amarillo | 30 g   | 0 min    | 9.5 %      |
| Aroma (end of boil) | Cascade  | 20 g   | 0 min    | 6 %        |
| Aroma (end of boil) | Citra    | 40 g   | 0 min    | 12 %       |
| Dry Hop             | Simcoe   | 40 g   | 3 day(s) | 13.2 %     |
| Dry Hop             | Citra    | 20 g   | 3 day(s) | 12 %       |
| Dry Hop             | Amarillo | 20 g   | 3 day(s) | 9.5 %      |
| Dry Hop             | Cascade  | 40 g   | 3 day(s) | 6 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us05 | Ale  | Dry  | 11.5 g | ---        |

## Extras

| Type   | Name        | Amount | Use for | Time  |
|--------|-------------|--------|---------|-------|
| Fining | Whirlfloc T | 0.5 g  | Boil    | 5 min |