

# AIPA #1 (Simcoe&Citra&Amarillo)

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **62**
- SRM **6.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	3 kg (78.9%)	80.5 %	6
Grain	BESTMALZ - Best Wheat Malt	0.5 kg (13.2%)	82 %	4
Grain	Carabelge	0.3 kg (7.9%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13.1 %
Boil	Amarillo	13 g	15 min	8.7 %
Boil	Amarillo	12 g	10 min	8.7 %
Boil	Citra	13 g	5 min	13.5 %
Boil	Citra	12 g	1 min	13.5 %
Dry Hop	Amarillo	25 g	7 day(s)	8.7 %
Dry Hop	Citra	25 g	7 day(s)	13.5 %
Dry Hop	Simcoe	10 g	7 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	100 ml	---
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