

AIPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **44**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

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

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (82%) | 85 % | 7 |
| Grain | Weyermann - Carapils | 0.5 kg (8.2%) | 78 % | 4 |
| Grain | Weyermann - Carared | 0.6 kg (9.8%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 30 g | 60 min | 13 % |
| Boil | Cascade | 20 g | 5 min | 6 % |
| Boil | Chinook | 15 g | 5 min | 13 % |
| Aroma (end of boil) | Cascade | 20 g | 0 min | 6 % |
| Aroma (end of boil) | Citra | 35 g | 0 min | 12 % |
| Dry Hop | Citra | 5 g | 7 day(s) | 12 % |

Yeasts

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