

# AIPA

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- 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