

AIPA BROWAMATOR

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **43**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **70 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 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 | 5.2 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 | 15 g | 60 min | 13 % |
| Boil | Cascade | 20 g | 0 min | 6 % |
| Boil | Chinook | 20 g | 0 min | 13 % |
| Dry Hop | Cascade | 20 g | 0 day(s) | 6 % |
| Dry Hop | Citra | 60 g | 0 day(s) | 12 % |
| Boil | Chinook | 25 g | 25 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------|-----|-----|--------|-----|
| US-05 | Ale | Dry | 11.5 g | --- |
|-------|-----|-----|--------|-----|