

# AIPA TB

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- Gravity **15 BLG**
- ABV ---
- IBU **81**
- SRM **14.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale CastleMalting	4.8 kg (88.9%)	80 %	8
Grain	Crystal 150 CastleMalting	0.4 kg (7.4%)	78 %	150
Grain	Aroma CastleMalting	0.2 kg (3.7%)	78 %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	35 g	60 min	15.5 %
Boil	Cascade	20 g	15 min	6 %
Boil	Citra	25 g	10 min	12 %
Boil	Cascade	25 g	5 min	6 %
Boil	Citra	25 g	3 min	12 %
Dry Hop	Cascade	15 g	7 day(s)	6 %
Dry Hop	Citra	15 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's