

# AIPA WBR

---

- Gravity **15 BLG**
- ABV ---
- IBU **50**
- SRM **6.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **75C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (64.3%)	85 %	8
Grain	Carahell	1.5 kg (21.4%)	77 %	19
Grain	Weyermann - Carapils	1 kg (14.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.3 %
Boil	Progress	30 g	5 min	6.6 %
Boil	Citra	30 g	10 min	14.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis