

## aIPA2

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **57**
- SRM **10.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount       | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Wheat Malt | 3 kg (50%)   | 85 %  | 5   |
| Grain | Weyermann - Melanoiden Malt | 1 kg (16.7%) | 81 %  | 53  |
| Grain | Weyermann - Carared         | 1 kg (16.7%) | 75 %  | 45  |
| Grain | Weyermann - Carapils        | 1 kg (16.7%) | 78 %  | 4   |

### Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Mosaic     | 15 g   | 30 min   | 13.2 %     |
| Aroma (end of boil) | Citra      | 33 g   | 20 min   | 13.1 %     |
| Whirlpool           | Simcoe     | 60 g   | 10 min   | 11.7 %     |
| Whirlpool           | Cascade    | 30 g   | 5 min    | 8.3 %      |
| Whirlpool           | Lemon drop | 15 g   | 10 min   | 5.4 %      |
| Dry Hop             | Mosaic     | 15 g   | 5 day(s) | 13.2 %     |
| Dry Hop             | Lemon drop | 17 g   | 5 day(s) | 5.4 %      |

### Yeasts

| <b>Name</b>  | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale         | Dry         | 11 g          | Fermentis         |