

## BA AIPA 15

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **57**
- SRM **6.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2.6 kg (86.7%) | 85 %  | 7   |
| Grain | Weyermann - Carapils      | 0.2 kg (6.7%)  | 78 %  | 4   |
| Grain | Weyermann - Carared       | 0.2 kg (6.7%)  | 75 %  | 45  |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Horizon | 20 g   | 5 min  | 14 %       |
| Boil                | Horizon | 10 g   | 65 min | 14 %       |
| Aroma (end of boil) | Cascade | 30 g   | 5 min  | 6 %        |
| Aroma (end of boil) | Citra   | 10 g   | 5 min  | 12 %       |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11.5 g | ---        |