

BA AIPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **66**
- SRM **6.5**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **12.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **76C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **12.9 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 | Carared | 0.2 kg (6.7%) | 75 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Horizon | 20 g | 70 min | 14 % |
| Boil | Horizon | 10 g | 10 min | 14 % |
| Aroma (end of boil) | Cascade | 30 g | 0 min | 6 % |
| Aroma (end of boil) | Citra | 10 g | 0 min | 12 % |
| Dry Hop | Cascade | 20 g | 4 day(s) | 6 % |
| Dry Hop | Citra | 20 g | 4 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |