

Spring AIPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **78**
- SRM ---
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 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)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale Weyermann	5.2 kg (86.7%)	--- %	---
Grain	carapils	0.4 kg (6.7%)	--- %	---
Grain	carared	0.4 kg (6.7%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	40 g	70 min	10 %
Boil	Cascade	20 g	10 min	6 %
Boil	Horizon	20 g	10 min	10 %
Aroma (end of boil)	Cascade	60 g	5 min	6.5 %
Aroma (end of boil)	Citra	20 g	5 min	12.3 %
Dry Hop	Cascade	30 g	4 day(s)	6.5 %
Aroma (end of boil)	Centennial	30 g	5 min	10.5 %
Dry Hop	Centennial	60 g	4 day(s)	10.5 %
Aroma (end of boil)	Ekuanot	30 g	5 min	13 %
Dry Hop	Ekuanot	60 g	4 day(s)	13 %
Aroma (end of boil)	Mosaic	30 g	5 min	10 %
Dry Hop	Mosaic	60 g	4 day(s)	10 %
Dry Hop	Citra	120 g	4 day(s)	12 %

Yeasts

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