

# AIPA BROWAMATOR

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **43**
- SRM **6.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **63 C**, Time **20 min**
- Temp **70 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.2 kg (86.7%)	85 %	7
Grain	Weyermann - Carapils	0.4 kg (6.7%)	78 %	4
Grain	Weyermann - Carared	0.4 kg (6.7%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Boil	Cascade	20 g	0 min	6 %
Boil	Chinook	20 g	0 min	13 %
Dry Hop	Cascade	20 g	0 day(s)	6 %
Dry Hop	Citra	60 g	0 day(s)	12 %
Boil	Chinook	25 g	25 min	13 %

## Yeasts

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