

aipa

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **71**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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	Weyermann - Pale Ale Malt	5.2 kg (86.7%)	85 %	7
Grain	Cara-Pils/Dextrine	0.4 kg (6.7%)	72 %	4
Grain	Weyermann - Carared	0.4 kg (6.7%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	40 g	70 min	14 %
Aroma (end of boil)	Horizon	20 g	10 min	14 %
Aroma (end of boil)	Cascade	20 g	10 min	6 %
Whirlpool	Cascade	60 g	0 min	6 %
Whirlpool	Citra	20 g	0 min	12 %
Dry Hop	Citra	40 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis