

# Louis AIPA

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- Gravity **14.5 BLG**
- ABV ---
- IBU **86**
- SRM **8.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **0 %**
- Size with trub loss **8 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **9.9 liter(s)**

## Mash information

- Mash efficiency **53 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **12.9 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **45 min** at **66C**
- Sparge using **3 liter(s)** of **76C** water or to achieve **9.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	0.2 kg (6.7%)	78 %	7
Grain	Carared	0.2 kg (6.7%)	78 %	39
Grain	Weyermann - Carapils	2.6 kg (86.7%)	76 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	12.4 %
Boil	Cascade	15 g	15 min	6 %
Boil	Chinook	10 g	15 min	12.4 %
Aroma (end of boil)	Cascade	15 g	0 min	6 %
Aroma (end of boil)	Chinook	5 g	0 min	12.4 %
Aroma (end of boil)	Citra	30 g	0 min	12 %

## Yeasts

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