

# A CH IPA

- Gravity **17.1 BLG**
- ABV ---
- IBU **54**
- SRM **7.2**
- 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 **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5.51 kg (90.2%)	80 %	8
Grain	Weyermann - Carapils	0.2 kg (3.3%)	78 %	4
Grain	Weyermann - Carared	0.2 kg (3.3%)	75 %	45
Grain	Weyermann - Melanoiden Malt	0.2 kg (3.3%)	81 %	53

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	45 min	13.2 %
Aroma (end of boil)	Simcoe	20 g	15 min	13.2 %
Aroma (end of boil)	Amarillo	20 g	15 min	9.5 %
Aroma (end of boil)	Simcoe	10 g	0 min	13.2 %
Aroma (end of boil)	Amarillo	30 g	0 min	9.5 %
Aroma (end of boil)	Cascade	20 g	0 min	6 %
Aroma (end of boil)	Citra	40 g	0 min	12 %
Dry Hop	Simcoe	40 g	3 day(s)	13.2 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Amarillo	20 g	3 day(s)	9.5 %
Dry Hop	Cascade	40 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	0.5 g	Boil	5 min