

## BA IPA 15,5

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **71**
- SRM **6.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 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)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **76C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **26.1 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 | Carared                   | 0.4 kg (6.7%)  | 75 %  | 39  |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Horizon | 40 g   | 70 min   | 14 %       |
| Boil                | Horizon | 20 g   | 10 min   | 14 %       |
| Boil                | Cascade | 20 g   | 10 min   | 6.7 %      |
| Aroma (end of boil) | Cascade | 60 g   | 0 min    | 6.7 %      |
| Aroma (end of boil) | Citra   | 20 g   | 0 min    | 12.3 %     |
| Dry Hop             | Cascade | 40 g   | 4 day(s) | 6.7 %      |
| Dry Hop             | Citra   | 40 g   | 4 day(s) | 12.3 %     |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale  | Slant | 200 ml | Fermentis  |