

» Brewing recipe for »IPA«

20-litre Braumeister

METHOD

Mash programme

1	63 °C	Start mashing
2	63 °C	70 min
3	73 °C	5 min
4	78 °C	5 min
5	Boiling	80 min

Hop addition

25 g Centennial	70 min before end of boil
25 g Centennial	55 min before end of boil
40 g Cascade	40 min before end of boil
30 g + 30 g Cascade	End of boil + cooling

Original gravity

12 °P with 21 litres

Fermentation

Fermentation temperature at around 22 °C

Maturing

2–3 days at room temperature,
followed by 2–3 weeks
in the refrigerator at 5 °C

INGREDIENTS

23 l	Brewing water plus sparging water
4.0 kg	Pale Ale malt
0.5 kg	Carapils
50 g	Centennial hops (12.3 % alpha)
100 g	Cascade hops (6.8 % alpha)
1 packet	Yeast Safale US-05

EVALUATION

My comments

My evaluation



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Quantity, time and temperature specifications are recommendations without liability.