

# » Brewing recipe for »IPA«

## 200-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

|                     |                           |
|---------------------|---------------------------|
| 250 g Centennial    | 70 min before end of boil |
| 250 g Centennial    | 55 min before end of boil |
| 400 g Cascade       | 40 min before end of boil |
| 300g + 300g Cascade | End of boil + cooling     |

#### Original gravity

12 °P with 210 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

|           |                                   |
|-----------|-----------------------------------|
| 230 l     | Brewing water plus sparging water |
| 36.0 kg   | Pale Ale malt                     |
| 4.0 kg    | Carapils                          |
| 500 g     | Centennial hops (12.3 % alpha)    |
| 1,000 g   | Cascade hops (6.8 % alpha)        |
| 2 packets | Yeast Safale US-05                |

### EVALUATION

#### My comments

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#### My evaluation



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Quantity, time and temperature specifications are recommendations without liability.