

# » 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



At [www.speidels-braumeister.de](http://www.speidels-braumeister.de) you will find further recipes.

The data of time, temperature and quantities are recommendations and without engagement.