

# » Brewing recipe for »IPA«

## 500-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

625 g Centennial	70 min before end of boil
625 g Centennial	55 min before end of boil
1,000 g Cascade	40 min before end of boil
750 g + 750 g 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

550 l	Brewing water plus sparging water
90.0 kg	Pale Ale malt
10.0 kg	Carapils
1,250 g	Centennial hops (12.3% alpha)
2,500 g	Cascade hops (6.8% alpha)
3 packets	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.