

PullToRefresh IPA

by  UI5ers
Brewing

Open Source beer developed by the UI5 team in collaboration with
Toni Schneider, Stuttgart (info@Kesselkraft.de) and brewed by him.

Fork this beer at GitHub!

Find the Recipe at <https://github.com/akudev/UI5ersBrewing>

Brew it on your own or tweak your fork to make improvements!

What about v2.0 at next UI5con?



Recipe at GitHub

Beer Style: “New England India Pale Ale”

- Emerging in north-eastern USA during the past five years.
- New twist on IPAs (India Pale Ales), with less bitterness and even more fruity taste. (Stemming from the hops! No actual fruit involved!)
- Regular IPAs originate from 19th century England, where beer was brewed with more hops to make it durable for the long transport to the colonies in India.
- IPAs are typically “dry-hopped”. This means hops are added for some days after fermentation instead of only adding them while boiling. This dramatically enhances aroma.
- IPAs have been popular for decades with American craft breweries, which used more and more hops, to make beers more bitter and give a more fruity or resinous taste.

Ingredients (for 65 l)

- Malt:
 - Pale Ale Malt (12.5 kg)
 - Wheat Malt (1.8 kg)
 - Oat Flakes (1.5 kg)
 - Red Caramel Malt (0.5 kg)
 - Acidulated Malt (0.2 kg)
- Hops:
 - Magnum (40 g, for bittering)
 - Citra (300 g)
 - El Dorado (200 g)
 - Summit (75 g)
- Yeast: Fermentis Safale US-05

Data

- Brewed at: May 25th
- Fermentation Temperature: 19.5 Celsius
- Original Gravity: 1.063 (15.5 Plato)
- Final Gravity: 1.014 (3.4 Plato)
- Alcohol: 6.6% vol.
- Bitterness: 35 IBU
- Color: 12 EBC
- Carbonation: 4.8 g CO₂/l

Rate in Untappd

