YippiAPIPA

by UI5ers Brewing

Open Source Beer developed and **brewed by the UI5 team** in collaboration with René from hopfenkind.de. Based on last year's "PullToRefresh IPA", but with 60% more hops and changed hops varieties.

Fork this beer at GitHub!

Go to https://github.com/akudev/UI5ersBrewing and brew it on your own!

Recipe @ GitHub

The Beer Name

Invented during the later stages of brewing, so… don't ask… ;-)

- Supposed to convey the fun we had brewing the beer. Yippie!
- It's an **API**, erm… an **IPA**. (This also happens in UI5 meetings - just the other way round.)
- Shout the name aloud! You still can? Then you need more YippiAPIPA!

Beer Style: "New England India Pale Ale"

- Emerging in north-eastern USA during the past six 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 usually "dry-hopped": hops are also added for some days after fermentation instead of only adding them while boiling. This dramatically intensifies hoppy aroma.

Ingredients (for 85 l)

- Malt:
  - Pale Ale Malt (16 kg)
  - Wheat Malt (2 kg)
  - Oat Flakes (1.5 kg)
  - Light Caramel Malt (2.7 kg)
  - Acidulated Malt (1.5 kg)
- Yeast:
  - Fermentis "Safale US-05" (55g)

- Hops:
  - Magnum (57 g, for bittering)
  - Citra (455 g)
  - Amarillo (255 g)
  - Yellow Sub (250 g)
  - Waimea (150 g)
  - Mandarina (150 g)
  - El Dorado (100 g)

Data

- Brewed: May 5th, 2018
- Fermentation Temperature: 19.5° Celsius
- Original Gravity: 1.061 (15° Plato)
- Final Gravity: 1.012 (3° Plato)
- Bitterness: 35 IBU
- Alcohol: 6.4% vol.

Rate this beer in UNTAPPD