

# PullToRefresh IPA

by UI5ers Brewing

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

## Fork this beer at GitHub!

Find the Recipe at <https://github.com/akudev/UI5ersBrewing> (or scan QR code)

Brew it on your own or tweak your fork to make improvements! What about v2.0 at next UI5con?

## 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 19<sup>th</sup> 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 25<sup>th</sup>
- 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 CO<sub>2</sub>/l

