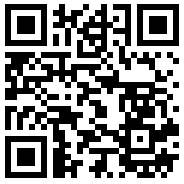
**PullToRefresh IPA**  by

**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>

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

Rate in Untappd

* 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