

[20] ⊥ "Hoppiness" AIPA

- Gravity **11 BLG**
- ABV ---
- IBU **58**
- SRM **9.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **31.1 liter(s)**

Steps

- Temp **51 C**, Time **10 min**
- Temp **65 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **24.2 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **90 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	4 kg (58%)	80 %	8
Grain	Strzegom Pale Ale	2 kg (29%)	79 %	6
Grain	Monachijski Castle	0.4 kg (5.8%)	80 %	15
Grain	Castle Abbey Malt	0.4 kg (5.8%)	75 %	45
Grain	Caraamber	0.1 kg (1.4%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	60 min	13.5 %
Aroma (end of boil)	Magnum	15 g	15 min	13.5 %
Aroma (end of boil)	Amarillo	30 g	15 min	9.5 %
Aroma (end of boil)	Centennial	30 g	10 min	10.5 %
Aroma (end of boil)	Simcoe	30 g	10 min	13 %
Dry Hop	Magnum, Amarillo, Citra	30 g	5 day(s)	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Slant	1500 ml	Fermentum Mobile
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Extras

Type	Name	Amount	Use for	Time
Fining	Mech	5 g	Boil	15 min