

182 AIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **57**
- SRM **3.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **15 %**
- Size with trub loss **19.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **67 C**, Time **65 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 5.3 kg (85.5%) | 80.5 % | 2 |
| Grain | Platki owsiane | 0.6 kg (9.7%) | 60 % | 3 |
| Grain | Weyermann - Carapils | 0.3 kg (4.8%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Simcoe | 25 g | 60 min | 13.2 % |
| Boil | Citra | 20 g | 10 min | 12 % |
| Boil | Simcoe | 25 g | 10 min | 13.2 % |
| Dry Hop | Sabro | 50 g | 5 day(s) | 15 % |
| Dry Hop | Simcoe | 50 g | 5 day(s) | 13.2 % |
| Dry Hop | Citra | 80 g | 5 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------|------|--------|--------|------------------|
| FM Lutra | Ale | Liquid | 120 ml | Fermentum Mobile |