

# AIPA 16\*

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **90**
- SRM **10.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **3 %**
- Size with trub loss **18.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **20.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **20.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.8 kg (88.9%)	80 %	5
Grain	Strzegom Karmel 150	0.4 kg (7.4%)	75 %	150
Grain	Aroma CastleMalting	0.2 kg (3.7%)	78 %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	35 g	60 min	15.5 %
Boil	Cascade	20 g	15 min	6 %
Boil	Citra	25 g	10 min	12 %
Boil	Cascade	25 g	5 min	6 %
Boil	Citra	25 g	3 min	12 %
Boil	Simcoe	15 g	1 min	13.2 %
Dry Hop	Cascade	15 g	6 day(s)	6 %
Dry Hop	Citra	15 g	6 day(s)	12 %
Dry Hop	Simcoe	35 g	6 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	10 g	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Other	glukoza	6 g	Bottling	---
6g glukozy na litr piwa				