

# AIPA 16'

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **40**
- SRM **8.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **71 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **71C**
- Keep mash **5 min** at **77C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (76.9%)	85 %	7
Grain	Weyermann - Monachijski typ I	1 kg (15.4%)	80 %	15
Grain	Brewferm Cara Crystal	0.3 kg (4.6%)	76 %	120
Grain	Platki owsiane	0.2 kg (3.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	50 min	6 %
Boil	Cascade	30 g	65 min	6 %
Boil	Willamette	30 g	15 min	5 %
Aroma (end of boil)	Willamette	30 g	1 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis