

# AIPA 16'

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **76**
- SRM **9.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 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 **71 C**, Time **1 min**
- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **1 min** at **71C**
- Keep mash **5 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale   | 4.8 kg (85.7%) | 79 %  | 6   |
| Grain | Strzegom Karmel 150 | 0.4 kg (7.1%)  | 75 %  | 150 |
| Grain | Aroma CastleMalting | 0.2 kg (3.6%)  | 78 %  | 100 |
| Sugar | Cukier              | 0.2 kg (3.6%)  | 100 % | 3   |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Bravo      | 35 g   | 60 min   | 15.5 %     |
| Boil    | Lemon drop | 20 g   | 15 min   | 4.6 %      |
| Boil    | Citra      | 25 g   | 10 min   | 12 %       |
| Boil    | Lemon drop | 25 g   | 5 min    | 4.6 %      |
| Boil    | Citra      | 25 g   | 3 min    | 12 %       |
| Dry Hop | Citra      | 15 g   | 2 day(s) | 12 %       |
| Dry Hop | Lemon drop | 15 g   | 2 day(s) | 4.6 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                      |     |       |        |                  |
|----------------------|-----|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 300 ml | Fermentum Mobile |
|----------------------|-----|-------|--------|------------------|

### Extras

| Type        | Name | Amount | Use for | Time |
|-------------|------|--------|---------|------|
| Water Agent | Kwas | 3 g    | Mash    | ---  |