

# AIPA 16BLG

- Gravity **16.4 BLG**
- ABV ---
- IBU **73**
- SRM **11.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.8 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6 kg (77.4%)	80 %	7
Grain	Caramel/Crystal Malt	1.5 kg (19.4%)	75 %	59
Grain	Słód Aroma 100EBC	0.25 kg (3.2%)	78 %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	BRAVO	44 g	60 min	13.7 %
Boil	Cascade	25 g	15 min	6 %
Boil	Citra	30 g	10 min	12 %
Boil	Cascade	25 g	5 min	6 %
Boil	Citra	30 g	3 min	12 %
Aroma (end of boil)	Cascade	20 g	1 min	6 %
Aroma (end of boil)	Citra	20 g	1 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	16 g	Mangrove Jack's

## Notes

- ZACIERANIE:  
WSYPAC ZEŚRUTOWANE SŁODY DO 18 L WODY W TEMPERATURZE 71°C(Z AUTOMATU SERWIS  
POCZĄTKOWĄ TEMP. PODJE 77,2°C, PROSZĘ ZASTOSOWAĆ NIŻSZĄ:)  
FERMENTACJA:  
1.BURZLIWA 18-21°CPRZEZ 7-10 DNI  
2.CICHA 18-21°C PRZEZ 6-7 DNI  
BUTELKOWANIE:  
1. 6g GLUKOZY NA 1L PIWA  
*May 4, 2017, 3:24 PM*