

AIPA - AM INDIA PALE ALE 16* TB

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **83**
- SRM **10**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **2 %**
- Size with trub loss **18.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.7 liter(s)**

Steps

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

Mash step by step

- Heat up **16 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.8 kg (84.2%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.4 kg (7%) | 75 % | 150 |
| Grain | Aromatic Malt | 0.2 kg (3.5%) | 78 % | 51 |
| Grain | Płatki owsiane | 0.3 kg (5.3%) | 85 % | 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 % |
| Whirlpool | Lemon drop | 15 g | 15 min | 4.6 % |
| Whirlpool | Citra | 15 g | 15 min | 12 % |
| Dry Hop | Lemon drop | 25 g | 5 day(s) | 4.6 % |
| Dry Hop | Citra | 25 g | 5 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 250 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------|--------|---------|-------|
| Water Agent | gips | 2 g | Mash | 1 min |
| Fining | mech | 2 g | Mash | 1 min |