

# AIPA FM52

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **35**
- SRM **6.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 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 **66 C**, Time **20 min**
- Temp **74 C**, Time **40 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **20 min** at **66C**
- Keep mash **40 min** at **74C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (30.8%)	80 %	4
Grain	Strzegom Pale Ale	3 kg (46.2%)	79 %	6
Grain	Strzegom Wiedeński	1 kg (15.4%)	79 %	10
Grain	Weyermann - Carared	0.5 kg (7.7%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	35 g	20 min	10 %
Whirlpool	Idaho 7	30 g	20 min	12 %
Whirlpool	El Dorado	35 g	20 min	15 %
Dry Hop	Mosaic	65 g	4 day(s)	10 %
Dry Hop	Idaho 7	70 g	4 day(s)	12 %
Dry Hop	El Dorado	65 g	4 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	1000 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Pozywka dla drozdzy	3 g	Boil	2 min
Water Agent	Kwas mlekowy do wysladzania	4 g	Mash	60 min