

# AIPA Homebeer 17blg

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **67**
- SRM **17.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **22.2 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.2 kg (70.3%)	80 %	5
Grain	Strzegom Monachijski typ I	2 kg (27%)	79 %	16
Grain	Jęczmień palony	0.2 kg (2.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	70 min	12 %
Boil	Amarillo	20 g	30 min	9.5 %
Boil	Cascade	20 g	30 min	6 %
Aroma (end of boil)	Amarillo	20 g	1 min	9.5 %
Aroma (end of boil)	Cascade	20 g	1 min	6 %