

28#AIPA 16

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **62**
- SRM **6.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **15 min** at **76C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) Bel | 5.2 kg (86.7%) | 80 % | 6 |
| Grain | Monachijski | 0.7 kg (11.7%) | 80 % | 16 |
| Grain | Strzegom Karmel 150 | 0.1 kg (1.7%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Centennial | 25 g | 60 min | 10.5 % |
| Boil | Centennial | 25 g | 30 min | 10.5 % |
| Boil | Cascade | 25 g | 30 min | 6 % |
| Boil | Cascade | 25 g | 15 min | 6 % |
| Dry Hop | Chinook | 50 g | 4 day(s) | 13 % |
| Dry Hop | Centennial | 50 g | 4 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 50 ml | Fermentum Mobile |