

## #5 AIPA

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **50**
- SRM **11.2**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (45%)	79 %	7
Grain	Strzegom Pilzneński	3 kg (45%)	80 %	4.5
Grain	Strzegom Pszeniczny	0.3 kg (4.5%)	81 %	6.5
Grain	Strzegom Wiedeński	0.3 kg (4.5%)	79 %	10
Grain	Strzegom Barwiący	0.06 kg (0.9%)	68 %	1500

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	15 g	20 min	7.5 %
Boil	Mosaic	10 g	20 min	11.8 %
Boil	Cascade	15 g	20 min	7.1 %
Boil	Amarillo	30 g	7 min	7.5 %
Boil	Mosaic	20 g	7 min	11.8 %
Boil	Cascade	30 g	7 min	7.1 %
Aroma (end of boil)	Mosaic	30 g	0 min	11.8 %
Whirlpool	Mosaic	40 g	20 min	11.8 %

### Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	500 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min

### Notes

- 16-16.2Blg i 22L do fermentacji  
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