

## Aipa 16

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- Gravity --- **BLG**
- ABV ---
- IBU ---
- SRM ---
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

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

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **liter(s)** of strike water to **C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **liter(s)** of **C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Sugar	Cukier biały	0.13 kg (100%)	4 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	44 g	60 min	15.5 %
Aroma (end of boil)	Cascade	25 g	15 min	6 %
Aroma (end of boil)	Citra	30 g	10 min	12 %
Aroma (end of boil)	Cascade	25 g	5 min	6 %
Aroma (end of boil)	Citra	30 g	3 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis