

## AIPA 16.2 BLG wg Homebrewing

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **53**
- SRM **6.6**
- 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 **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

### Steps

- Temp **65 C**, Time **40 min**
- Temp **70 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **24.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type  | Name                  | Amount          | Yield | EBC |
|-------|-----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt  | 6.25 kg (77.2%) | 80 %  | 5   |
| Grain | Viking Munich Malt    | 1.6 kg (19.8%)  | 78 %  | 18  |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (3.1%)  | 75 %  | 30  |

### Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 38 g   | 50 min   | 15.5 %     |
| Aroma (end of boil) | Willamette             | 125 g  | 5 min    | 5 %        |
| Dry Hop             | Citra                  | 125 g  | 3 day(s) | 12 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |