

# AIPA 16

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **94**
- SRM **6.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.1 kg (71.9%)	80 %	4
Grain	Strzegom Wiedeński	0.8 kg (14%)	79 %	10
Grain	Strzegom Monachijski typ II	0.6 kg (10.5%)	79 %	22
Grain	Caramunich® typ I	0.2 kg (3.5%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	14.4 %
Boil	Green Bullet	25 g	15 min	11 %
Boil	Green Bullet	25 g	5 min	11 %
Boil	Columbus/Tomahawk/Zeus	20 g	5 min	14.4 %
Boil	Centennial	80 g	1 min	10.5 %
Dry Hop	Mosaic	50 g	6 day(s)	10 %
Dry Hop	Centennial	50 g	5 day(s)	10.5 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %
Dry Hop	Centennial	50 g	3 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Safale US-05	Ale	Dry	11 g	Fermentis
--------------	-----	-----	------	-----------

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min
Water Agent	gips piwowarski	5 g	Mash	---