

# AIPA 16

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **79**
- SRM **9.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.14 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale   | 4.8 kg (88.9%) | 79 %  | 6   |
| Grain | Strzegom Karmel 150 | 0.4 kg (7.4%)  | 75 %  | 150 |
| Grain | Aromatic Malt       | 0.2 kg (3.7%)  | 78 %  | 51  |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Bravo   | 35 g   | 60 min   | 15.5 %     |
| Boil    | Cascade | 20 g   | 15 min   | 6 %        |
| Boil    | Citra   | 25 g   | 10 min   | 12 %       |
| Boil    | Cascade | 25 g   | 5 min    | 6 %        |
| Boil    | Citra   | 25 g   | 3 min    | 12 %       |
| Dry Hop | Cascade | 15 g   | 7 day(s) | 6 %        |
| Dry Hop | Citra   | 15 g   | 7 day(s) | 12 %       |

## Yeasts

| Name                              | Type | Form  | Amount | Laboratory      |
|-----------------------------------|------|-------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale  | Slant | 90 ml  | Mangrove Jack's |