

## 28#AIPA 16

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **62**
- SRM **6.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **15 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **15 min** at **76C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	5.2 kg (86.7%)	80 %	6
Grain	Monachijski	0.7 kg (11.7%)	80 %	16
Grain	Strzegom Karmel 150	0.1 kg (1.7%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	25 g	60 min	10.5 %
Boil	Centennial	25 g	30 min	10.5 %
Boil	Cascade	25 g	30 min	6 %
Boil	Cascade	25 g	15 min	6 %
Dry Hop	Chinook	50 g	4 day(s)	13 %
Dry Hop	Centennial	50 g	4 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	50 ml	Fermentum Mobile