

AIPA 16.2 BLG wg Homebrewing

- 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 |