

# AIPA 16,5 BLG

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **49**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **28.1 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20.9 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **33.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2 kg (27.8%)	80 %	16
Grain	Viking Pale Ale malt	5.2 kg (72.2%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	60 min	12 %
Boil	Cascade	20 g	20 min	6 %
Boil	Amarillo	10 g	10 min	9.5 %
Boil	Amarillo	10 g	5 min	9.5 %
Boil	Amarillo	10 g	3 min	9.5 %
Aroma (end of boil)	Cascade	10 g	0 min	6 %
Dry Hop	Centennial	30 g	---	10.5 %
Dry Hop	Amarillo	10 g	---	9.5 %
Dry Hop	Cascade	10 g	---	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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US-05	Ale	Dry	11.5 g	---
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## Notes

- Po gotowaniu 18 BLG, dolewam 3 litry wody. BLG końcowe 16,5  
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