

AIPA 16'

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **76**
- SRM **9.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **71 C**, Time **1 min**
- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **1 min** at **71C**
- Keep mash **5 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.8 kg (85.7%)	79 %	6
Grain	Strzegom Karmel 150	0.4 kg (7.1%)	75 %	150
Grain	Aroma CastleMalting	0.2 kg (3.6%)	78 %	100
Sugar	Cukier	0.2 kg (3.6%)	100 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	35 g	60 min	15.5 %
Boil	Lemon drop	20 g	15 min	4.6 %
Boil	Citra	25 g	10 min	12 %
Boil	Lemon drop	25 g	5 min	4.6 %
Boil	Citra	25 g	3 min	12 %
Dry Hop	Citra	15 g	2 day(s)	12 %
Dry Hop	Lemon drop	15 g	2 day(s)	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Slant	300 ml	Fermentum Mobile
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Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas	3 g	Mash	---