

## HB cashmere aipa 18

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **66**
- SRM **5.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

### Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **10.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.75 kg (80.9%)	80 %	5
Grain	Viking Vienna Malt	0.4 kg (11.8%)	79 %	7
Grain	Carabody viking	0.25 kg (7.4%)	74 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cashmere	25 g	60 min	8.8 %
Whirlpool	Cashmere	50 g	20 min	8.8 %
Dry Hop	Cashmere	50 g	2 day(s)	8.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	100 ml	Fermentum Mobile