

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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------------------|-----|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 300 ml | Fermentum Mobile |
|----------------------|-----|-------|--------|------------------|

Extras

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