

# AIPA 16BLG 20I TB

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **79**
- SRM **9.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **19.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **14 liter(s)** of strike water to **76.1C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 4.8 kg (88.9%) | 80 %  | 7   |
| Grain | Strzegom Karmel<br>150 | 0.4 kg (7.4%)  | 75 %  | 150 |
| Grain | Aroma CastleMalting    | 0.2 kg (3.7%)  | 78 %  | 100 |

## 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 %       |