

# AIPA 16°Blg HB.pl

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **46**
- SRM **8.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (83.3%)	85 %	7
Grain	Monachijski typ I Weyermann	0.7 kg (11.7%)	80 %	15
Grain	Cara Gold Castlemalting	0.3 kg (5%)	78 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	105 min	6 %
Boil	Cascade	30 g	65 min	6 %
Dry Hop	Cascade	30 g	1 day(s)	6 %
Boil	Willamette	30 g	20 min	5 %
Aroma (end of boil)	Willamette	30 g	0 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's

## Notes

- Wyszło karmelowe, lekko utlenione  
*Jan 28, 2020, 3:25 PM*