

## # 182 AIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **57**
- SRM **3.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **15 %**
- Size with trub loss **19.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

### Steps

- Temp **67 C**, Time **65 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **21.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5.3 kg (85.5%)	80.5 %	2
Grain	Platki owsiane	0.6 kg (9.7%)	60 %	3
Grain	Weyermann - Carapils	0.3 kg (4.8%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	13.2 %
Boil	Citra	20 g	10 min	12 %
Boil	Simcoe	25 g	10 min	13.2 %
Dry Hop	Sabro	50 g	5 day(s)	15 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %
Dry Hop	Citra	80 g	5 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM Lutra	Ale	Liquid	120 ml	Fermentum Mobile