

# AIPA 16

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **79**
- SRM **5.9**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- 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 **5 min** at **78C**
- Sparge using **16.7 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	Caramel/Crystal Malt - 10L	0.4 kg (7.4%)	75 %	20
Grain	Aromatic Malt	0.2 kg (3.7%)	78 %	51

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	35 g	60 min	15.5 %
First Wort	Cascade	20 g	15 min	6 %
Aroma (end of boil)	Citra	25 g	10 min	12 %
Aroma (end of boil)	Cascade	25 g	5 min	6 %
Aroma (end of boil)	Citra	25 g	3 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale