

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