

# AIPA z browamatora

- Gravity **16.4 BLG**
- ABV ---
- IBU **89**
- SRM **6.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **12.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **5 min** at **76C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **12.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.6 kg (86.7%)	80 %	4
Grain	Briess - Carapils Malt	0.2 kg (6.7%)	75 %	39
Grain	Carared	0.2 kg (6.7%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	70 min	13 %
Boil	Cascade	20 g	10 min	6 %
Whirlpool	Cascade	10 g	0 min	6 %
Whirlpool	citra	30 g	0 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- Warzone z zestawu z Browamatora, z modyfikacją procesu chmielenia.  
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