

# BS51 AIPA - AM INDIA PALE ALE 6\*BLG

- Gravity **6.1 BLG**
- ABV **2.3 %**
- IBU **120**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **4 liter(s)**
- Trub loss **2 %**
- Size with trub loss **4.1 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **4.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **1.3 liter(s)**
- Total mash volume **1.7 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **1.3 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **4.1 liter(s)** of **76C** water or to achieve **4.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.42 kg (91.3%)	80 %	5
Grain	Strzegom Karmel 150	0.02 kg (4.3%)	75 %	150
Grain	Aromatic Malt	0.01 kg (2.2%)	78 %	51
Grain	Płatki owsiane	0.01 kg (2.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	11 g	50 min	14 %
Aroma (end of boil)	East Kent Goldings	9 g	15 min	5 %
Dry Hop	Sybilla	10 g	5 day(s)	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	2 g	Mash	1 min