

#5 AIPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **50**
- SRM **11.2**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (45%)	79 %	7
Grain	Strzegom Pilzneński	3 kg (45%)	80 %	4.5
Grain	Strzegom Pszeniczny	0.3 kg (4.5%)	81 %	6.5
Grain	Strzegom Wiedeński	0.3 kg (4.5%)	79 %	10
Grain	Strzegom Barwiący	0.06 kg (0.9%)	68 %	1500

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	15 g	20 min	7.5 %
Boil	Mosaic	10 g	20 min	11.8 %
Boil	Cascade	15 g	20 min	7.1 %
Boil	Amarillo	30 g	7 min	7.5 %
Boil	Mosaic	20 g	7 min	11.8 %
Boil	Cascade	30 g	7 min	7.1 %
Aroma (end of boil)	Mosaic	30 g	0 min	11.8 %
Whirlpool	Mosaic	40 g	20 min	11.8 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	500 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min

Notes

- 16-16.2Blg i 22L do fermentacji
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