

AIPA 14 Blg # 46

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **82**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

Steps

- Temp **63 C**, Time **60 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (88.2%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (9.8%)	79 %	16
Grain	Carahell	0.1 kg (2%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	13 %
Boil	Loral Cryo Hops	10 g	60 min	23.2 %
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Boil	Loral Cryo Hops	20 g	10 min	23.2 %
Dry Hop	Simcoe	30 g	3 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	30 ml	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	20 g	Mash	60 min