

# AIPA 16,2 BLG

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **62**
- SRM **6.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **24.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.25 kg (77.2%)	80 %	5
Grain	Viking Munich Malt	1.6 kg (19.8%)	78 %	18
Grain	Strzegom Karmel 30	0.25 kg (3.1%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	38 g	10 min	15.5 %
Boil	Willamette	125 g	60 min	5 %
Dry Hop	Citra	125 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	1000 ml	Fermentum Mobile