

## AIPA 16.2 BLG wg Homebrewing

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **53**
- SRM **6.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 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 **65 C**, Time **40 min**
- Temp **70 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **24.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **31.7 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	Karmelowy Jasny 30EBC	0.25 kg (3.1%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	38 g	50 min	15.5 %
Aroma (end of boil)	Willamette	125 g	5 min	5 %
Dry Hop	Citra	125 g	3 day(s)	12 %

### Yeasts

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