

AIPA 16*

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **90**
- SRM **10.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **3 %**
- Size with trub loss **18.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **20.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **20.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.8 kg (88.9%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.4 kg (7.4%) | 75 % | 150 |
| Grain | Aroma CastleMalting | 0.2 kg (3.7%) | 78 % | 100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Bravo | 35 g | 60 min | 15.5 % |
| Boil | Cascade | 20 g | 15 min | 6 % |
| Boil | Citra | 25 g | 10 min | 12 % |
| Boil | Cascade | 25 g | 5 min | 6 % |
| Boil | Citra | 25 g | 3 min | 12 % |
| Boil | Simcoe | 15 g | 1 min | 13.2 % |
| Dry Hop | Cascade | 15 g | 6 day(s) | 6 % |
| Dry Hop | Citra | 15 g | 6 day(s) | 12 % |
| Dry Hop | Simcoe | 35 g | 6 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |
|--------------|-----|-----|------|-----------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------------------|---------|--------|----------|------|
| Other | glukoza | 6 g | Bottling | --- |
| 6g glukozy na litr piwa | | | | |