

# AIPA 16

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **55**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pils	4 kg (53.3%)	80 %	4
Grain	Strzegom Pale Ale	2 kg (26.7%)	79 %	6
Grain	Castle Malting - Pszeniczny	1 kg (13.3%)	80 %	5
Grain	Płatki owsiane	0.5 kg (6.7%)	70 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra (USA)	25 g	10 min	13.4 %
Boil	Simcoe (USA)	25 g	10 min	11.3 %
Boil	Centennial (USA)	25 g	10 min	10.5 %
Whirlpool	Citra (USA)	30 g	20 min	13.4 %
Whirlpool	Simcoe (USA)	30 g	20 min	11.3 %
Whirlpool	Centennial (USA)	30 g	20 min	10.5 %
78-80°C				
Dry Hop	Citra (USA)	25 g	3 day(s)	13.4 %
Dry Hop	Simcoe (USA)	25 g	3 day(s)	11.3 %
Dry Hop	Centennial (USA)	45 g	3 day(s)	10.5 %

Dry Hop	Cascade (USA)	50 g	3 day(s)	8.1 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	200 ml	---

FERMENTACJA 3 DNI 18--19°C POTEM DO 21 W 6-7 DNIU

## Extras

Type	Name	Amount	Use for	Time
Water Agent	witamina C	4 g	Secondary	---

## Notes

- Woda RO modyfikowana do wartości w PPM  
Ca-100  
Mg-5  
Na-15  
Cl-150  
S04-75  
HCO3-25  
*Oct 15, 2023, 6:11 PM*