

# AIPA 16BLG twójbrowar

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **83**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 4.8 kg (88.9%) | 80 %  | 7   |
| Grain | Caramel/Crystal Malt   | 0.4 kg (7.4%)  | 75 %  | 15  |
| Grain | Aromatic Malt          | 0.2 kg (3.7%)  | 78 %  | 51  |

## 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 %       |
| Dry Hop | Cascade | 15 g   | 4 day(s) | 6 %        |
| Dry Hop | Citra   | 15 g   | 4 day(s) | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | ---        |

## Extras

| Type  | Name                                     | Amount | Use for   | Time     |
|-------|------------------------------------------|--------|-----------|----------|
| Spice | Chilli peperoncini<br>(cafe, macerowane) | 5 g    | Secondary | 4 day(s) |

### Notes

- Na fermentacji cichej, dziele na pół i do jednego fermentora wrzucam dodatkowo papryczki.  
*Mar 11, 2018, 2:14 PM*