

# AIPA - AM INDIA PALE ALE 16\* TB

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **83**
- SRM **10**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **2 %**
- Size with trub loss **18.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.7 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.8 kg (84.2%)	80 %	5
Grain	Strzegom Karmel 150	0.4 kg (7%)	75 %	150
Grain	Aromatic Malt	0.2 kg (3.5%)	78 %	51
Grain	Płatki owsiane	0.3 kg (5.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	35 g	60 min	15.5 %
Boil	Lemon drop	20 g	15 min	4.6 %
Boil	Citra	25 g	10 min	12 %
Whirlpool	Lemon drop	15 g	15 min	4.6 %
Whirlpool	Citra	15 g	15 min	12 %
Dry Hop	Lemon drop	25 g	5 day(s)	4.6 %
Dry Hop	Citra	25 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	2 g	Mash	1 min
Fining	mech	2 g	Mash	1 min