

# AIPA FM52

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **35**
- SRM **6.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **66 C**, Time **20 min**
- Temp **74 C**, Time **40 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **20 min** at **66C**
- Keep mash **40 min** at **74C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (30.8%)  | 80 %  | 4   |
| Grain | Strzegom Pale Ale   | 3 kg (46.2%)  | 79 %  | 6   |
| Grain | Strzegom Wiedeński  | 1 kg (15.4%)  | 79 %  | 10  |
| Grain | Weyermann - Carared | 0.5 kg (7.7%) | 75 %  | 45  |

## Hops

| Use for   | Name      | Amount | Time     | Alpha acid |
|-----------|-----------|--------|----------|------------|
| Whirlpool | Mosaic    | 35 g   | 20 min   | 10 %       |
| Whirlpool | Idaho 7   | 30 g   | 20 min   | 12 %       |
| Whirlpool | El Dorado | 35 g   | 20 min   | 15 %       |
| Dry Hop   | Mosaic    | 65 g   | 4 day(s) | 10 %       |
| Dry Hop   | Idaho 7   | 70 g   | 4 day(s) | 12 %       |
| Dry Hop   | El Dorado | 65 g   | 4 day(s) | 15 %       |

## Yeasts

| Name                 | Type | Form   | Amount  | Laboratory       |
|----------------------|------|--------|---------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 1000 ml | Fermentum Mobile |

## Extras

| Type        | Name                        | Amount | Use for | Time   |
|-------------|-----------------------------|--------|---------|--------|
| Water Agent | Pozywka dla drozdzy         | 3 g    | Boil    | 2 min  |
| Water Agent | Kwas mlekowy do wysladzania | 4 g    | Mash    | 60 min |