

## [20] ⊥ "Hoppiness" AIPA

- Gravity **11 BLG**
- ABV ---
- IBU **58**
- SRM **9.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

### Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **31.1 liter(s)**

### Steps

- Temp **51 C**, Time **10 min**
- Temp **65 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **24.2 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **90 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

### Fermentables

| Type  | Name               | Amount        | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Castle Pale Ale    | 4 kg (58%)    | 80 %  | 8   |
| Grain | Strzegom Pale Ale  | 2 kg (29%)    | 79 %  | 6   |
| Grain | Monachijski Castle | 0.4 kg (5.8%) | 80 %  | 15  |
| Grain | Castle Abbey Malt  | 0.4 kg (5.8%) | 75 %  | 45  |
| Grain | Caraamber          | 0.1 kg (1.4%) | 75 %  | 59  |

### Hops

| Use for             | Name                    | Amount | Time     | Alpha acid |
|---------------------|-------------------------|--------|----------|------------|
| Boil                | Magnum                  | 5 g    | 60 min   | 13.5 %     |
| Aroma (end of boil) | Magnum                  | 15 g   | 15 min   | 13.5 %     |
| Aroma (end of boil) | Amarillo                | 30 g   | 15 min   | 9.5 %      |
| Aroma (end of boil) | Centennial              | 30 g   | 10 min   | 10.5 %     |
| Aroma (end of boil) | Simcoe                  | 30 g   | 10 min   | 13 %       |
| Dry Hop             | Magnum, Amarillo, Citra | 30 g   | 5 day(s) | 13.5 %     |

### Yeasts

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

|                      |     |       |         |                  |
|----------------------|-----|-------|---------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 1500 ml | Fermentum Mobile |
|----------------------|-----|-------|---------|------------------|

### Extras

| Type   | Name | Amount | Use for | Time   |
|--------|------|--------|---------|--------|
| Fining | Mech | 5 g    | Boil    | 15 min |