

## #23 AIPA v.2

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- Gravity **15.4 BLG**
- ABV ---
- IBU **39**
- SRM **12.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **52 C**, Time **0 min**
- Temp **65 C**, Time **80 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **20.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **0 min** at **52C**
- Keep mash **80 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt  | 5 kg (74.1%)   | 81 %  | 5   |
| Grain | Weyermann - Pale Ale Malt | 1 kg (14.8%)   | 85 %  | 7   |
| Grain | zakwaszający              | 0.2 kg (3%)    | --- % | --- |
| Grain | Strzegom Karmel 150       | 0.55 kg (8.1%) | 75 %  | 150 |

### Hops

| Use for    | Name        | Amount | Time     | Alpha acid |
|------------|-------------|--------|----------|------------|
| First Wort | Marynka     | 30 g   | 90 min   | 10 %       |
| Boil       | Citra       | 10 g   | 30 min   | 12.4 %     |
| Boil       | Citra       | 10 g   | 5 min    | 12.4 %     |
| Whirlpool  | Citra       | 80 g   | 60 min   | 12.4 %     |
| Dry Hop    | Citra       | 50 g   | 7 day(s) | 12 %       |
| Dry Hop    | Sorachi Ace | 40 g   | 7 day(s) | 10 %       |

### Yeasts

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

### Extras

| Type        | Name            | Amount | Use for | Time  |
|-------------|-----------------|--------|---------|-------|
| Water Agent | woda twarda 15' | 1 g    | Boil    | 1 min |

### Notes

- gestwa po american wheat 1 pokolenie  
*Sep 17, 2016, 10:25 AM*