

54 . Koronkowa kwarantanna - AIPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **49**
- SRM **6.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|---------------|-------|-----|
| Grain | Castle Pale Ale | 2 kg (33.9%) | 80 % | 8 |
| Grain | Monachijski | 2 kg (33.9%) | 80 % | 16 |
| Grain | Pszeniczny | 1 kg (16.9%) | 85 % | 4 |
| Grain | Carahell | 0.5 kg (8.5%) | 77 % | 26 |
| Grain | Płatki owsiane | 0.4 kg (6.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Zythos | 10 g | 30 min | 9.2 % |
| Boil | Cascade PL | 30 g | 30 min | 5.5 % |
| Boil | Mosaic | 40 g | 10 min | 10.4 % |
| Boil | Zythos | 40 g | 10 min | 11 % |
| Boil | Cascade PL | 20 g | 10 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM12 W szkocką kratę | Ale | Liquid | 500 ml | Fermentum Mobile |

Notes

- uwarzone 06-04-2020r.

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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