

# AIPA pierwsza warka

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **73**
- SRM **9.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.8 kg (85.7%)	80 %	5
Grain	Strzegom Karmel 150	0.4 kg (7.1%)	75 %	150
Grain	Aroma CastleMalting	0.2 kg (3.6%)	78 %	100
Grain	Płatki owsiane	0.2 kg (3.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	35 g	60 min	15.5 %
Boil	Cascade	20 g	20 min	6 %
Aroma (end of boil)	Citra	15 g	3 min	12 %
Aroma (end of boil)	Lemon drop	15 g	3 min	4.6 %
Whirlpool	Lemon drop	20 g	15 min	4.6 %
Whirlpool	Citra	20 g	15 min	12 %
Dry Hop	Cascade	20 g	3 day(s)	6 %
Dry Hop	Citra	15 g	3 day(s)	12 %
Dry Hop	mosaic	10 g	3 day(s)	11 %
Dry Hop	Amarillo	15 g	3 day(s)	9.5 %

## Notes

- 27.12.2020 chmielenie na zimno+cold crash  
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