

# AIPA2020\_BIG

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **24**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **51 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.7 liter(s) / kg**
- Mash size **37.6 liter(s)**
- Total mash volume **45.6 liter(s)**

## Steps

- Temp **66 C**, Time **35 min**
- Temp **72 C**, Time **25 min**

## Mash step by step

- Heat up **37.6 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **35 min** at **66C**
- Keep mash **25 min** at **72C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **51 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pale Ale	6 kg (75%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (12.5%)	79 %	16
Grain	Strzegom Pszeniczny	1 kg (12.5%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Cascade	100 g	5 min	6 %
Boil	Amarillo	30 g	2 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
ebbegarden	Ale	Slant	50 ml	---