

AIPA2020_BIG

- Gravity **12.1 BLG**
- ABV ---
- IBU **37**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.7 liter(s) / kg**
- Mash size **34.8 liter(s)**
- Total mash volume **42.2 liter(s)**

Steps

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

Mash step by step

- Heat up **34.8 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **35 min** at **66C**
- Keep mash **25 min** at **72C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **38.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Malteurop Pale Ale | 6.5 kg (87.8%) | 79 % | 6 |
| Grain | Simpsons - Caramalt Light | 0.5 kg (6.8%) | 76 % | 26 |
| Grain | Płatki owsiane | 0.4 kg (5.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Warrior | 30 g | 60 min | 15.5 % |
| Boil | Cascade | 30 g | 5 min | 6 % |
| Dry Hop | Citra | 30 g | 2 day(s) | 12 % |
| Dry Hop | Amarillo | 50 g | 2 day(s) | 9.5 % |
| Dry Hop | Chinook | 20 g | 2 day(s) | 13 % |
| Dry Hop | Galaxy | 40 g | 2 day(s) | 15 % |
| Dry Hop | Cascade | 20 g | 2 day(s) | 6 % |

Yeasts

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