

AIPA2021_BIG

- Gravity **10 BLG**
- ABV **4 %**
- IBU **16**
- SRM **6.7**
- 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 | Viking Pilsner malt | 5 kg (62.5%) | 82 % | 4 |
| Grain | Strzegom Wiedeński | 2.5 kg (31.3%) | 79 % | 10 |
| Grain | Strzegom Karmel 150 | 0.5 kg (6.3%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Chinook | 20 g | 60 min | 13 % |
| Aroma (end of boil) | Cascade | 50 g | 0 min | 6 % |
| Aroma (end of boil) | Amarillo | 50 g | 0 min | 9.5 % |
| Aroma (end of boil) | Simcoe | 50 g | 0 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| US05 | Ale | Slant | 200 ml | --- |