

# Aplauz

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **101**
- SRM **8.2**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **45.5 liter(s)**

## Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **68 C**, Time **5 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **34.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **45.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (69.6%)	80 %	5
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (8.7%)	80 %	20
Grain	Platki owsiane	2 kg (17.4%)	60 %	3
Grain	Strzegom Karmel 150	0.5 kg (4.3%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	100 g	30 min	6 %
Boil	Citra	100 g	60 min	12 %
Aroma (end of boil)	Amarillo	100 g	10 min	9.5 %
Dry Hop	Centennial	100 g	10 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	22 g	Fermentis
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