

brackie aipa clone

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **84**
- SRM **6.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (74.1%)	81 %	4
Grain	Pszeniczny	0.35 kg (5.2%)	85 %	4
Grain	Monachijski	0.7 kg (10.4%)	80 %	16
Grain	Cara Gold	0.21 kg (3.1%)	75 %	120
Sugar	Corn Sugar (Dextrose)	0.49 kg (7.3%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Simcoe	20 g	45 min	13.2 %
Boil	Simcoe	20 g	30 min	13.2 %
Boil	Simcoe	20 g	20 min	11.9 %
Boil	Cascade	20 g	10 min	6 %
Boil	Simcoe	20 g	7 min	11.9 %
Boil	Ahtanum	20 g	5 min	5 %
Boil	Equinox	20 g	2 min	13.1 %
Boil	Citra	20 g	1 min	12.7 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	Equinox	50 g	2 day(s)	13.1 %
Dry Hop	Simcoe	40 g	2 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	1 g	Boil	7 min