

# Exterminator - Double AIPA 19° BLG

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **94**
- SRM **13.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**
- Temp **80 C**, Time **30 min**
- Temp **104 C**, Time **60 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Keep mash **30 min** at **80C**
- Keep mash **60 min** at **104C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.5 kg (73.3%)	79 %	6
Grain	Strzegom Monachijski typ I	1.5 kg (20%)	79 %	16
Grain	Aroma CastleMalting	0.2 kg (2.7%)	78 %	100
Grain	Fawcett - Crystal	0.3 kg (4%)	70 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	32 g	60 min	17 %
Boil	Cascade	20 g	40 min	6 %
Boil	Amarillo	20 g	30 min	9.5 %
Boil	Cascade	10 g	15 min	6 %
Boil	Amarillo	10 g	15 min	9.5 %
Boil	Citra	10 g	15 min	12 %
Boil	Amarillo	10 g	10 min	9.5 %
Boil	Citra	10 g	10 min	12 %

Boil	Amarillo	30 g	5 min	9.5 %
Boil	Citra	10 g	5 min	12 %
Dry Hop	Citra	20 g	14 day(s)	12 %
Dry Hop	Amarillo	20 g	14 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	30 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min

## Notes

- 20l wody 71°C -zasyp  
67°C przez 90min - negatywna jodowa  
78° przez 5min  
wysładzanie 8-9l o temperaturze 80°C  
>>Gotowanie<<  
Na cichą 20g Citra i 20g Amarillo  
*Oct 31, 2017, 11:34 AM*