

PINE AIPA VOL.2

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **52**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **67 C**, Time **65 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **65 min** at **67C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (83.3%) | 80 % | 5 |
| Grain | Pilzneński | 1 kg (16.7%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Marynka | 30 g | 55 min | 10 % |
| Boil | Talus | 25 g | 30 min | 7.9 % |
| Aroma (end of boil) | Talus | 25 g | 2 min | 7.9 % |
| Aroma (end of boil) | Denali | 50 g | 2 min | 14 % |
| Dry Hop | Idaho 7 | 50 g | 4 day(s) | 12.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------|--------|---------|--------|
| Flavor | syrop z pędów sosny | 250 g | Boil | 10 min |