

Pszeniczna AIPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **19**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **50 C**, Time **5 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **5 min** at **50C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Pszeniczny | 3 kg (50%) | 85 % | 4 |
| Grain | Viking Pilsner malt | 3 kg (50%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 50 min | 15.5 % |
| Whirlpool | Columbus/Tomahawk/Zeus | 50 g | 5 min | 15.5 % |
| Dry Hop | Citra | 50 g | 5 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------|--------|---------|--------|
| Water Agent | gips | 10 g | Mash | 60 min |

Notes

- po schłodzeniu dodano 5l zimnej wody
50g chmielu na whirlpool 70 stopni 15 min
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