AIPA na bogato

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **57**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.8 kg *(77.4%)*	80 %	5
Grain	Abbey Malt Weyermann	0.2 kg *(3.2%)*	75 %	45
Grain	Strzegom Pszeniczny	0.6 kg *(9.7%)*	81 %	6
Grain	Płatki owsiane	0.6 kg *(9.7%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	10 min	12 %
Boil	Galaxy	30 g	10 min	15 %
Whirlpool	Citra	40 g	15 min	12 %
Whirlpool	Galaxy	40 g	15 min	15 %
Whirlpool	Mosaic	40 g	15 min	10 %
Dry Hop	Citra	30 g	7 day(s)	12 %
Dry Hop	Galaxy	40 g	7 day(s)	15 %
Dry Hop	Mosaic	30 g	7 day(s)	10 %
Dry Hop	Citra	40 g	3 day(s)	12 %
Dry Hop	Galaxy	40 g	3 day(s)	15 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	150 ml	Danstar

Notes

- Fermentacja w 17.5*C
  Apr 6, 2018, 9:12 PM