

AIPA #2

- Gravity **16.5 BLG**
- ABV ---
- IBU **120**
- SRM **7.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **65 C**, Time **90 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **0 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Dark Wheat Malt	0.2 kg (3.3%)	85 %	14
Grain	Strzegom Pale Ale	4.6 kg (76.7%)	79 %	6
Grain	Pszeniczny	0.5 kg (8.3%)	85 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (8.3%)	79 %	16
Grain	Strzegom Karmel 30	0.2 kg (3.3%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	55 min	12 %
Boil	El Dorado	15 g	30 min	15 %
Boil	El Dorado	15 g	25 min	15 %
Boil	El Dorado	20 g	15 min	15 %
Aroma (end of boil)	El Dorado	25 g	10 min	15 %
Aroma (end of boil)	El Dorado	25 g	5 min	15 %
Whirlpool	Ahtanum	10 g	0 min	5 %
Dry Hop	Ahtanum	70 g	5 day(s)	5 %

Yeasts

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

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

Notes

- Fermentacja burzliwa w temperaturze ok. 18 C.
Fermentacja cicha 14 dni, na ostatnie 5 dni chmilenie na zimno.
Wykonać FFT i po osiągnięciu odpowiedniego blg przelać na cichą.
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