

AIPA-25-single-hops

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **25**
- SRM **3.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **3 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **46.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **67 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **100 C**, Time **60 min**

Mash step by step

- Heat up **28.5 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **20 min** at **67C**
- Keep mash **40 min** at **72C**
- Keep mash **60 min** at **100C**
- Sparge using **25.2 liter(s)** of **76C** water or to achieve **46.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	7.5 kg (100%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Aroma (end of boil)	Chinook	80 g	3 min	13 %
Whirlpool	Chinook	50 g	1 min	13 %
Dry Hop	Chinook	150 g	7 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	Fermentis

Notes

- HDB, potem rozcieńczone ok. 1.5x, z matka, single-hops AIPA, filtrowanie przez złożę w osobnym fermentorze, na wodzie kranowej
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