AIPA/APA - receptura antyutleniająca

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **70 liter(s)**
- Trub loss **1 %**
- Size with trub loss **72.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **83.1 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **55.5 liter(s)**
- Total mash volume **74 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **55.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **46.1 liter(s)** of **76C** water or to achieve **83.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	15 kg *(81.1%)*	82 %	4
Grain	Chit Malt	1.5 kg *(8.1%)*	50 %	2
Grain	Strzegom Monachijski typ II	1 kg *(5.4%)*	79 %	22
Grain	Viking Wheat Malt	1 kg *(5.4%)*	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	eclipse 90C	50 g	30 min	17 %
Whirlpool	Sabro 80C	50 g	30 min	15 %
Whirlpool	eclipse 80 C	100 g	20 min	17 %

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