

# Perfect Plain Brewing Co. Holy Spin American IPA (AHA) ala BNDP

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **43**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type    | Name                  | Amount        | Yield | EBC |
|---------|-----------------------|---------------|-------|-----|
| Grain   | Viking Pale Ale malt  | 4 kg (72.7%)  | 80 %  | 5   |
| Adjunct | Pszenica niesłodowana | 1 kg (18.2%)  | 75 %  | 3   |
| Grain   | Płatki owsiane        | 0.5 kg (9.1%) | 60 %  | 3   |

## Hops

| Use for   | Name  | Amount | Time      | Alpha acid |
|-----------|-------|--------|-----------|------------|
| Boil      | Zeus  | 30 g   | 60 min    | 14 %       |
| Whirlpool | Citra | 60 g   | 0 min     | 12 %       |
| Dry Hop   | Citra | 60 g   | 12 day(s) | 12 %       |
| Dry Hop   | Citra | 150 g  | 5 day(s)  | 12 %       |

## Yeasts

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

## Notes

- Schłodzić brzecznię do 77 stopni i dodać Citra na whirlpool.  
Po dwóch dniach fermentacji dodać następną porcję Citry.

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

Ostatnią porcję Citry dodać na 5 dni przed końcem fermentacji cichej  
Nagazowanie 2.5  
*Mar 4, 2023, 11:22 AM*