

AIPA 10

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **64**
- SRM **6.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (82.2%)	79 %	6
Grain	Strzegom Pszeniczny	1 kg (13.7%)	81 %	5
Grain	Weyermann - Abbey	0.3 kg (4.1%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Idaho 7 (USA)	10 g	15 min	12.1 %
Boil	Simcoe	10 g	15 min	12.8 %
Boil	Strata (USA)	10 g	15 min	15.5 %
Boil	Idaho 7 (USA)	10 g	7 min	12.1 %
Boil	Simcoe	10 g	7 min	12.8 %
Boil	Strata (USA)	10 g	7 min	15.5 %
Whirlpool	Idaho 7 (USA)	40 g	20 min	12.1 %
Whirlpool	Simcoe	25 g	20 min	12.8 %
Whirlpool	Strata (USA)	40 g	20 min	15.5 %
Dry Hop	Idaho 7 (USA)	30 g	4 day(s)	12.1 %
Dry Hop	Simcoe	30 g	4 day(s)	12.8 %
Dry Hop	Strata (USA)	30 g	4 day(s)	15.5 %

Chmiel na zimno 2 dni w temperaturze ok. 20°C, dwa dni CC

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	---
Gęstwa 24h dość zwarta				

Extras

Type	Name	Amount	Use for	Time
Other	pożywka Wyeast	2.7 g	Boil	10 min
Fining	whirlfloc tabletki	1.6 g	Boil	10 min

Notes

- Woda RO modyfikowana do wartości w PPM
Ca-75
Mg-5
Na-10
Cl-50
S04-150
HCO3-0
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