

AIPA 11

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **69**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **30.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	6 kg (75%)	81 %	6
Grain	Strzegom Pszeniczny	1.2 kg (15%)	81 %	5
Grain	Płatki owsiane	0.4 kg (5%)	70 %	3
Grain	Weyermann - Carapils	0.4 kg (5%)	75 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra (USA)	30 g	15 min	13.2 %
Boil	Simcoe (USA)	30 g	15 min	12.8 %
Boil	Falconer's Flight (USA)	30 g	15 min	10.3 %
Whirlpool	Citra (USA)	30 g	20 min	13.2 %
Whirlpool	Simcoe (USA)	30 g	20 min	12.8 %
Whirlpool	Falconer's Flight (USA)	30 g	20 min	10.3 %
Dry Hop	Citra (USA)	30 g	4 day(s)	12.5 %
Dry Hop	Simcoe (USA)	30 g	4 day(s)	12.8 %
Dry Hop	Mosaic (USA)	30 g	4 day(s)	12.8 %

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

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	---

Notes

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