

# AIPA-25-single-hops

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **21**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **3 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **57.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **38 liter(s)**
- Total mash volume **48 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 **38 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 **29.8 liter(s)** of **76C** water or to achieve **57.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	200 g	4 min	11 %
Aroma (end of boil)	Nelson Sauvín	100 g	1 min	11 %
Whirlpool	Nelson Sauvín	100 g	1 min	11 %
Dry Hop	Nelson Sauvín	100 g	10 day(s)	11 %

## Yeasts

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

## Notes

- HDB, potem rozcieńczone ok. 2x, na fermentis (z matka), całość jako single-hops IPA, zaś kolejne podobne na czeskich słodach i na Chinook, reszta identyczna  
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