

AIPA inspirowana atakiem chmielu

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **59**
- SRM **8.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 6.5 kg (76.5%) | 80 % | 5 |
| Grain | Melanoiden Malt | 0.5 kg (5.9%) | 80 % | 39 |
| Grain | Weyermann - Carared | 1 kg (11.8%) | 75 % | 45 |
| Grain | Briess - Carapils Malt | 0.5 kg (5.9%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Chinook | 20 g | 60 min | 13 % |
| Boil | Citra | 20 g | 40 min | 12 % |
| Boil | Strata | 20 g | 20 min | 13.6 % |
| Boil | Chinook | 30 g | 5 min | 13 % |
| Aroma (end of boil) | Strata | 30 g | 0 min | 13.6 % |
| Aroma (end of boil) | Mosaic | 30 g | 0 min | 10 % |
| Whirlpool | Simcoe | 50 g | 0 min | 13.2 % |
| Dry Hop | Cascade | 50 g | 5 day(s) | 6 % |
| Dry Hop | Amarillo | 50 g | 5 day(s) | 9.5 % |

| | | | | |
|---------|--------|------|----------|--------|
| Dry Hop | Simcoe | 50 g | 5 day(s) | 13.2 % |
| Dry Hop | Mosaic | 50 g | 5 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|---------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 10 g | Boil | 15 min |