

# AIPA2020\_BIG

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- Gravity **12.1 BLG**
- ABV ---
- IBU **37**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.7 liter(s) / kg**
- Mash size **34.8 liter(s)**
- Total mash volume **42.2 liter(s)**

## Steps

- Temp **66 C**, Time **35 min**
- Temp **72 C**, Time **25 min**

## Mash step by step

- Heat up **34.8 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **35 min** at **66C**
- Keep mash **25 min** at **72C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **38.3 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Malteurop Pale Ale        | 6.5 kg (87.8%) | 79 %  | 6   |
| Grain | Simpsons - Caramalt Light | 0.5 kg (6.8%)  | 76 %  | 26  |
| Grain | Płatki owsiane            | 0.4 kg (5.4%)  | 85 %  | 3   |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Warrior  | 30 g   | 60 min   | 15.5 %     |
| Boil    | Cascade  | 30 g   | 5 min    | 6 %        |
| Dry Hop | Citra    | 30 g   | 2 day(s) | 12 %       |
| Dry Hop | Amarillo | 50 g   | 2 day(s) | 9.5 %      |
| Dry Hop | Chinook  | 20 g   | 2 day(s) | 13 %       |
| Dry Hop | Galaxy   | 40 g   | 2 day(s) | 15 %       |
| Dry Hop | Cascade  | 20 g   | 2 day(s) | 6 %        |

## Yeasts

| Name       | Type | Form  | Amount | Laboratory |
|------------|------|-------|--------|------------|
| ebbegarden | Ale  | Slant | 50 ml  | ---        |