

# AIPA2020\_BIG

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **3.8**
- Style **American IPA**

## 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 **37.6 liter(s)**
- Total mash volume **45.6 liter(s)**

## Steps

- Temp **63 C**, Time **25 min**
- Temp **66 C**, Time **20 min**
- Temp **72 C**, Time **25 min**

## Mash step by step

- Heat up **37.6 liter(s)** of strike water to **67.6C**
- Add grains
- Keep mash **25 min** at **63C**
- Keep mash **20 min** at **66C**
- Keep mash **25 min** at **72C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **38.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pilzneński	7.1 kg (88.8%)	79 %	4
Grain	Weyermann - Carapils	0.5 kg (6.3%)	78 %	4
Grain	Płatki owsiane	0.4 kg (5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	70 min	13 %
Aroma (end of boil)	Cascade	20 g	5 min	6 %
Dry Hop	Cascade	30 g	3 day(s)	6 %
Dry Hop	Chinook	30 g	3 day(s)	13 %
Dry Hop	Citra	50 g	3 day(s)	13.2 %
Dry Hop	Simcoe	30 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Slant	50 ml	---