

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 | --- |