

## Experimental AIPA - Pliszka V2

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **71**
- SRM **5.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **22.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	4 kg (61.5%)	79.5 %	5
Grain	Strzegom - Golden Ale	1 kg (15.4%)	80 %	9
Grain	Strzegom Wiedeński	1 kg (15.4%)	79 %	5
Grain	Caramel Pale	0.5 kg (7.7%)	77 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	ADHA 484 Experimental	10 g	60 min	11 %
Boil	ADHA 484 Experimental	10 g	20 min	11 %
Aroma (end of boil)	ADHA 484 Experimental	15 g	5 min	11 %
Boil	ADHA 527 Experimental	15 g	60 min	15 %
Boil	ADHA 527 Experimental	15 g	30 min	15 %
Aroma (end of boil)	ADHA 527 Experimental	10 g	5 min	15 %

Aroma (end of boil)	HBC 472 Experimental	15 g	20 min	9 %
Aroma (end of boil)	HBC 472 Experimental	20 g	5 min	9 %
Dry Hop	HBC 472 Experimental	15 g	7 day(s)	9 %
Dry Hop	ADHA 527 Experimental	10 g	7 day(s)	15 %
Dry Hop	ADHA 484 Experimental	15 g	7 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis