

# juicy AIPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **35**
- SRM **6.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **30 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **30 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (74.6%)	80 %	5
Grain	Płatki pszeniczne	0.5 kg (7.5%)	85 %	3
Grain	Strzegom Karmel 30	0.2 kg (3%)	75 %	30
Grain	Strzegom Monachijski typ I	1 kg (14.9%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	45 min	12 %
Boil	Citra	20 g	5 min	12 %
Dry Hop	Citra	30 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Kveik Voss	Ale	Dry	5 g	własne

## Notes

- Zadanie w temp 40 C, fermentacja ~35 C  
*Feb 4, 2020, 1:54 PM*