

W17, AIPA, 15 blg

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **58**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.7 liter(s)**
- Total mash volume **34.3 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **69 C**, Time **40 min**
- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **25.7 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **40 min** at **69C**
- Keep mash **40 min** at **73C**
- Keep mash **0 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale abey	5 kg (58.3%)	75 %	---
Grain	Strzegom Pilzneński	1.465 kg (17.1%)	80 %	4
Grain	Pszeniczny	1.5 kg (17.5%)	85 %	4
Grain	Biscuit Malt	0.35 kg (4.1%)	79 %	45
Grain	Viking melanoidynowy	0.262 kg (3.1%)	75 %	60

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	35 min	10.5 %
Boil	Centennial	20 g	15 min	10.5 %
Boil	Citra	30 g	15 min	12 %
Boil	Amarillo	30 g	15 min	9.5 %
Whirlpool	Centennial	20 g	2 min	10.5 %
Whirlpool	Citra	30 g	2 min	12 %
Whirlpool	Amarillo	30 g	2 min	9.5 %

Dry Hop	Centennial	18 g	6 day(s)	10.5 %
Dry Hop	Citra	23 g	6 day(s)	12 %
Dry Hop	Amarillo	23 g	6 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

sr. temp. fermentacji 18°C (lekke wahania od 15 do 22 st.)