

1/2024 AIPA Luty/Marzec

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **59**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **46 liter(s)**
- Trub loss **5 %**
- Size with trub loss **48.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **58.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **30.1 liter(s)**
- Total mash volume **43.2 liter(s)**

Steps

- Temp **64 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **30.1 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **41.2 liter(s)** of **76C** water or to achieve **58.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 12 kg (91.6%) | 80 % | 7 |
| Grain | Oats, Flaked | 1.1 kg (8.4%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Galaxy | 45 g | 90 min | 17.7 % |
| Boil | Idaho 7 | 50 g | 20 min | 12.8 % |
| Aroma (end of boil) | Idaho 7 | 50 g | 5 min | 12.8 % |
| Dry Hop | Idaho 7 | 50 g | 5 day(s) | 12.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|---------------|
| us05 | Ale | Dry | 23 g | safale |
| m65 | Ale | Dry | 10 g | mangrove jack |

Notes

- 30 stozek
18 keg
wyszla jakas szalona wydajnosc jesli litry sie zgadzaja
jutro to sprawdzcie przy przelewie do fermentorow
Feb 15, 2024, 12:24 PM