

#23 AIPA v.2

- Gravity **15.4 BLG**
- ABV ---
- IBU **39**
- SRM **12.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **52 C**, Time **0 min**
- Temp **65 C**, Time **80 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **0 min** at **52C**
- Keep mash **80 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (74.1%)	81 %	5
Grain	Weyermann - Pale Ale Malt	1 kg (14.8%)	85 %	7
Grain	zakwaszający	0.2 kg (3%)	--- %	---
Grain	Strzegom Karmel 150	0.55 kg (8.1%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	30 g	90 min	10 %
Boil	Citra	10 g	30 min	12.4 %
Boil	Citra	10 g	5 min	12.4 %
Whirlpool	Citra	80 g	60 min	12.4 %
Dry Hop	Citra	50 g	7 day(s)	12 %
Dry Hop	Sorachi Ace	40 g	7 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	woda twarda 15'	1 g	Boil	1 min

Notes

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