

AIPA 14

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **68**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (53.3%) | 80 % | 4 |
| Grain | Strzegom Pale Ale | 2 kg (26.7%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 1 kg (13.3%) | 81 % | 5 |
| Grain | Weyermann - Wiedeński | 0.5 kg (6.7%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|--------|------------|
| Boil | Citra (USA) | 20 g | 15 min | 12.1 % |
| Boil | Simcoe (USA) | 20 g | 15 min | 11.3 % |
| Boil | Idaho 7 (USA) | 20 g | 15 min | 12.1 % |
| Whirlpool | Citra (USA) | 30 g | 30 min | 12.1 % |
| temp.90°C | | | | |
| Whirlpool | Simcoe (USA) | 30 g | 30 min | 11.3 % |
| temp.90°C | | | | |
| Whirlpool | Citra (USA) | 20 g | 15 min | 12.1 % |
| temp.80°C | | | | |
| Whirlpool | Simcoe (USA) | 20 g | 15 min | 11.3 % |

| | | | | |
|------------------|---------------|------|----------|--------|
| temp.80°C | | | | |
| Whirlpool | Idaho 7 (USA) | 20 g | 15 min | 12.1 % |
| temp.80°C | | | | |
| Dry Hop | Citra (USA) | 50 g | 2 day(s) | 12.1 % |
| Plus dwa dni CC. | | | | |
| Dry Hop | Simcoe (USA) | 50 g | 2 day(s) | 11.3 % |
| Plus dwa dni CC. | | | | |
| Dry Hop | Idaho 7 (USA) | 20 g | 2 day(s) | 12.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|-------|--------|------------|
| Lallemand-LalBrew Windsor Ale | Ale | Slant | 200 ml | --- |
| FERMENTACJA W 19°C- 12 PSI | | | | |

Notes

- Woda RO modyfikowana do wartości w PPM
Ca-90
Mg-10
Na-20
Cl-70
S04-200
HCO3-0
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