

AIPA #2

- Gravity **16.5 BLG**
- ABV ---
- IBU **120**
- SRM **7.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **65 C**, Time **90 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **0 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Dark Wheat Malt | 0.2 kg (3.3%) | 85 % | 14 |
| Grain | Strzegom Pale Ale | 4.6 kg (76.7%) | 79 % | 6 |
| Grain | Pszeniczny | 0.5 kg (8.3%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (8.3%) | 79 % | 16 |
| Grain | Strzegom Karmel 30 | 0.2 kg (3.3%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 55 min | 12 % |
| Boil | El Dorado | 15 g | 30 min | 15 % |
| Boil | El Dorado | 15 g | 25 min | 15 % |
| Boil | El Dorado | 20 g | 15 min | 15 % |
| Aroma (end of boil) | El Dorado | 25 g | 10 min | 15 % |
| Aroma (end of boil) | El Dorado | 25 g | 5 min | 15 % |
| Whirlpool | Ahtanum | 10 g | 0 min | 5 % |
| Dry Hop | Ahtanum | 70 g | 5 day(s) | 5 % |

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Slant | 150 ml | Danstar |

Notes

- Fermentacja burzliwa w temperaturze ok. 18 C.
Fermentacja cicha 14 dni, na ostatnie 5 dni chmielenie na zimno.
Wykonać FFT i po osiągnięciu odpowiedniego blg przelać na cichą.
Jan 27, 2016, 8:43 PM