

AIPA 2021

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **45**
- SRM **6.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **47.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.4 liter(s)**
- Total mash volume **47.2 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **35.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **24 liter(s)** of **76C** water or to achieve **47.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (84.7%)	80 %	5
Grain	Płatki pszeniczne	0.5 kg (4.2%)	85 %	3
Grain	Płatki owsiane	0.5 kg (4.2%)	85 %	3
Grain	Płatki jęczmienne	0.5 kg (4.2%)	85 %	3
Grain	Strzegom Karmel 150	0.3 kg (2.5%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	12.8 %
Aroma (end of boil)	Chinook	50 g	10 min	12.8 %
Dry Hop	Mosaic	100 g	3 day(s)	10 %
Dry Hop	Azacca	100 g	3 day(s)	14 %
Dry Hop	Centennial	100 g	3 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

Notes

- Warka podzielona na dwie części, mosaic 100g i Centenial 50g do jednej , azacca 100g i Centenial 50 g do drugiej
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