

AIPA na kwarantannie

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **78**
- SRM **9.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 6 kg (88.9%) | 80 % | 7 |
| Grain | Strzegom Karmel 150 | 0.5 kg (7.4%) | 75 % | 150 |
| Grain | Aromatic Malt | 0.25 kg (3.7%) | 78 % | 51 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Bravo | 44 g | 60 min | 15.5 % |
| Boil | Cascade | 25 g | 15 min | 6 % |
| Aroma (end of boil) | Citra | 30 g | 10 min | 12 % |
| Aroma (end of boil) | Cascade | 25 g | 5 min | 6 % |
| Whirlpool | Citra | 30 g | 0 min | 12 % |
| Dry Hop | Cascade | 20 g | 6 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|--------|--------|------------|
| WLP001 - California Ale Yeast | Ale | Liquid | 40 ml | White Labs |