

AIPA2020_BIG

- Gravity **10 BLG**
- ABV **4 %**
- IBU **24**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **51 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.7 liter(s) / kg**
- Mash size **37.6 liter(s)**
- Total mash volume **45.6 liter(s)**

Steps

- Temp **66 C**, Time **35 min**
- Temp **72 C**, Time **25 min**

Mash step by step

- Heat up **37.6 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **35 min** at **66C**
- Keep mash **25 min** at **72C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **51 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Malteurop Pale Ale | 6 kg (75%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 1 kg (12.5%) | 79 % | 16 |
| Grain | Strzegom Pszeniczny | 1 kg (12.5%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Chinook | 20 g | 60 min | 13 % |
| Boil | Cascade | 100 g | 5 min | 6 % |
| Boil | Amarillo | 30 g | 2 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|-------|--------|------------|
| ebbegarden | Ale | Slant | 50 ml | --- |