

AIPA2020_BIG

- Gravity **12.1 BLG**
- ABV ---
- IBU **37**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.7 liter(s) / kg**
- Mash size **34.8 liter(s)**
- Total mash volume **42.2 liter(s)**

Steps

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

Mash step by step

- Heat up **34.8 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **35 min** at **66C**
- Keep mash **25 min** at **72C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **38.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pale Ale	6.5 kg (87.8%)	79 %	6
Grain	Simpsons - Caramalt Light	0.5 kg (6.8%)	76 %	26
Grain	Płatki owsiane	0.4 kg (5.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	15.5 %
Boil	Cascade	30 g	5 min	6 %
Dry Hop	Citra	30 g	2 day(s)	12 %
Dry Hop	Amarillo	50 g	2 day(s)	9.5 %
Dry Hop	Chinook	20 g	2 day(s)	13 %
Dry Hop	Galaxy	40 g	2 day(s)	15 %
Dry Hop	Cascade	20 g	2 day(s)	6 %

Yeasts

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