

# AIPA2020\_BIG

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **34**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **35 min** at **66C**
- Keep mash **25 min** at **72C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pale Ale	5 kg (87.3%)	79 %	6
Grain	Simpsons - Caramalt Light	0.33 kg (5.8%)	76 %	26
Grain	Płatki owsiane	0.4 kg (7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	15.5 %
Boil	Cascade	20 g	5 min	6 %
Dry Hop	Citra	20 g	2 day(s)	12 %
Dry Hop	Amarillo	33.33 g	2 day(s)	9.5 %
Dry Hop	Chinook	13.33 g	2 day(s)	13 %
Dry Hop	Galaxy	26.67 g	2 day(s)	15 %
Dry Hop	Cascade	13.33 g	2 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
ebbegarden	Ale	Slant	33.33 ml	---