

# AIPA2020\_BIG

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **3.8**
- Style **American IPA**

## 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 **37.6 liter(s)**
- Total mash volume **45.6 liter(s)**

## Steps

- Temp **63 C**, Time **25 min**
- Temp **66 C**, Time **20 min**
- Temp **72 C**, Time **25 min**

## Mash step by step

- Heat up **37.6 liter(s)** of strike water to **67.6C**
- Add grains
- Keep mash **25 min** at **63C**
- Keep mash **20 min** at **66C**
- Keep mash **25 min** at **72C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **38.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Malteurop Pilzneński | 7.1 kg (88.8%) | 79 %  | 4   |
| Grain | Weyermann - Carapils | 0.5 kg (6.3%)  | 78 %  | 4   |
| Grain | Płatki owsiane       | 0.4 kg (5%)    | 85 %  | 3   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Chinook | 30 g   | 70 min   | 13 %       |
| Aroma (end of boil) | Cascade | 20 g   | 5 min    | 6 %        |
| Dry Hop             | Cascade | 30 g   | 3 day(s) | 6 %        |
| Dry Hop             | Chinook | 30 g   | 3 day(s) | 13 %       |
| Dry Hop             | Citra   | 50 g   | 3 day(s) | 13.2 %     |
| Dry Hop             | Simcoe  | 30 g   | 3 day(s) | 13.2 %     |

## Yeasts

| Name | Type | Form  | Amount | Laboratory |
|------|------|-------|--------|------------|
| US05 | Ale  | Slant | 50 ml  | ---        |