

# AIPA2021\_BIG

---

- Gravity **10 BLG**
- ABV **4 %**
- IBU **16**
- SRM **6.7**
- 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 | Viking Pilsner malt    | 5 kg (62.5%)   | 82 %  | 4   |
| Grain | Strzegom Wiedeński     | 2.5 kg (31.3%) | 79 %  | 10  |
| Grain | Strzegom Karmel<br>150 | 0.5 kg (6.3%)  | 75 %  | 150 |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Chinook  | 20 g   | 60 min | 13 %       |
| Aroma (end of boil) | Cascade  | 50 g   | 0 min  | 6 %        |
| Aroma (end of boil) | Amarillo | 50 g   | 0 min  | 9.5 %      |
| Aroma (end of boil) | Simcoe   | 50 g   | 0 min  | 13.2 %     |

## Yeasts

| Name | Type | Form  | Amount | Laboratory |
|------|------|-------|--------|------------|
| US05 | Ale  | Slant | 200 ml | ---        |