

# AIPA2021\_BIG

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- 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 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	---