

BIAB AIPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **77**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **59 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Thomas Fawcett - Pale Ale Malt	3 kg (100%)	85 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	55 min	13 %
Boil	Simcoe	7 g	30 min	13 %
Boil	Citra	7 g	30 min	12 %
Boil	Citra	14 g	10 min	12 %
Boil	Simcoe	10 g	10 min	13 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	30 g	0 min	15.5 %
Aroma (end of boil)	Citra	9 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis
Potrzeba min.7g				

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	2 g	Mash	---
Spice	trawa cytrynowa	3 g	Mash	---

Notes

- na 11.6l brzezki nastawnej potrzeba 6g suchych drożdży
zacierać w 16.5l wody

9,5l brzezki 13.5blg

Dolanie 1,5l "tescowianki"=11Blg

W celu zwiększenia wydajności przepłukać młóto wyciągnięte w worku

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