

Gazowana AIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **53**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **74C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (66.7%) | 80 % | 5 |
| Grain | Weyermann - Carapils | 2 kg (33.3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Summit | 10 g | 60 min | 18 % |
| Boil | Simcoe | 15 g | 60 min | 12 % |
| Aroma (end of boil) | Citra | 15 g | 15 min | 13.3 % |
| Aroma (end of boil) | Amarillo | 15 g | 15 min | 7.1 % |
| Dry Hop | Citra | 15 g | 7 day(s) | 13.3 % |
| Dry Hop | Amarillo | 15 g | 7 day(s) | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Notes

- 1. 30min gotowania brzezki przed dodaniem chmieli
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