

KALUS AIPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **48**
- SRM **6.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Malteurop Pils | 3.5 kg (56.5%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (16.1%) | 79 % | 10 |
| Grain | Strzegom Karmel 100 | 0.2 kg (3.2%) | 75 % | 150 |
| Grain | Malteurop Pale | 1.5 kg (24.2%) | 78 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Magnum | 28 g | 60 min | 12 % |
| Boil | Centennial | 12 g | 30 min | 9.5 % |
| Boil | Centennial | 12 g | 15 min | 9.5 % |
| Boil | Cascade | 15 g | 5 min | 5.8 % |
| Boil | Centennial | 13 g | 0 min | 9.5 % |
| Boil | Cascade | 15 g | 0 min | 5.8 % |
| Dry Hop | Simcoe | 28 g | 5 day(s) | 11.7 % |
| Dry Hop | amarillo | 14 g | 5 day(s) | 8.3 % |
| Dry Hop | Centennial | 13 g | 5 day(s) | 9.5 % |
| Dry Hop | Cascade | 20 g | 5 day(s) | 5.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 10 g | Danstar |
| drożdże do wyboru | | | | |

Notes

- Do zacierania dodano ok pół łyżeczki
Gips piwowarski
May 16, 2020, 11:53 AM