

## PILS/AIPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **48**
- SRM **4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **48.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **38.1 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	8 kg (72.7%)	80.5 %	2
Grain	Munich Malt	1 kg (9.1%)	80 %	18
Sugar	sugar	1 kg (9.1%)	100 %	1
Grain	Briess - Wheat Malt, White	1 kg (9.1%)	85 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Simcoe	100 g	15 min	13.8 %
Whirlpool	citra	100 g	15 min	13.6 %
Whirlpool	Mosaic	70 g	15 min	11.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	100 ml	safale
34/70	Lager	Slant	200 ml	safale

### Notes

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