

wytrawnAIPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **36**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (38.5%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 2.5 kg (38.5%) | 82 % | 4 |
| Grain | Pszeniczny | 1 kg (15.4%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (7.7%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Marynka | 20 g | 40 min | 10 % |
| Boil | Mosaic | 30 g | 10 min | 10 % |
| Boil | Citra | 30 g | 5 min | 12 % |
| Aroma (end of boil) | Citra | 30 g | 0 min | 12 % |
| Aroma (end of boil) | Cascade | 20 g | 0 min | 6 % |
| Dry Hop | Citra | 40 g | 3 day(s) | 12 % |
| Dry Hop | Mosaic | 20 g | 3 day(s) | 10 % |
| Dry Hop | Cascade | 30 g | 3 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
| Rehydratacja suchych drożdży w przegotowanej wodzie schłodzonej do 30 stopni na około 15 minut | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 10 min |

Notes

- Zakładany poziom CO2 - 2,0
Jun 12, 2018, 11:41 AM