

1/2024 AIPA Luty/Marzec

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **59**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **46 liter(s)**
- Trub loss **5 %**
- Size with trub loss **48.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **58.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **30.1 liter(s)**
- Total mash volume **43.2 liter(s)**

Steps

- Temp **64 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **30.1 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **41.2 liter(s)** of **76C** water or to achieve **58.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	12 kg (91.6%)	80 %	7
Grain	Oats, Flaked	1.1 kg (8.4%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	45 g	90 min	17.7 %
Boil	Idaho 7	50 g	20 min	12.8 %
Aroma (end of boil)	Idaho 7	50 g	5 min	12.8 %
Dry Hop	Idaho 7	50 g	5 day(s)	12.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	23 g	safale
m65	Ale	Dry	10 g	mangrove jack

Notes

- 30 stożek
18 keg
wyszła jakaś szalona wydajność jeśli litry się zgadzają
jutro to sprawdź przy przelewaniu do fermentorów
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