

1st aipa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **27**
- SRM **7.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **20.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (73%)	80 %	5
Grain	Strzegom Wiedeński	0.4 kg (5.8%)	79 %	10
Grain	Pszeniczny	0.5 kg (7.3%)	85 %	4
Grain	Bestmalz Carmel Pils	0.4 kg (5.8%)	75 %	5
Grain	Płatki owsiane	0.5 kg (7.3%)	85 %	3
Grain	Strzegom pszenica prażona	0.05 kg (0.7%)	70 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	5 g	60 min	17 %
Boil	Lemon drop	10 g	60 min	4.6 %
Boil	Lemon drop	20 g	30 min	4.6 %
Aroma (end of boil)	Lemon drop	20 g	5 min	4.6 %
Aroma (end of boil)	Summit	20 g	5 min	17 %
Dry Hop	Summit	50 g	3 day(s)	17 %
Dry Hop	Lemon drop	40 g	3 day(s)	4.6 %
Boil	Lemon drop	10 g	15 min	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis