

## 20 # PAWEŁ & DAREK AIPA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **47**
- SRM **9.5**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**

### Mash step by step

- Heat up **22.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **12.7 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 (76.9%)  | 80 %  | 5   |
| Grain | Rahr - Red Wheat Malt | 1 kg (15.4%)  | 85 %  | 89  |
| Grain | Płatki owsiane        | 0.5 kg (7.7%) | 85 %  | 3   |

### Hops

| Use for   | Name       | Amount | Time   | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil      | Amarillo   | 50 g   | 60 min | 7.1 %      |
| Boil      | Citra      | 50 g   | 5 min  | 12 %       |
| Whirlpool | Cascade PL | 50 g   | 10 min | 5.2 %      |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale  | Slant | 300 ml | ---        |

### Notes

- Ważenie 18.05.2019  
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