

#3 - AIPA - "Inwazja"

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **57**
- SRM **7.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (72.7%)	85 %	7
Grain	Weyermann - Carapils	0.5 kg (9.1%)	78 %	4
Grain	Weyermann - Melanoiden Malt	0.5 kg (9.1%)	81 %	53
Grain	Weyermann - Carared	0.5 kg (9.1%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	12.1 %
Boil	Simcoe	10 g	15 min	12.1 %
Boil	Amarillo	30 g	15 min	12.7 %
Whirlpool	Citra	30 g	0 min	13.9 %
75°C hop stand - 30min bez chłodnicy				
Whirlpool	Cascade	30 g	0 min	8.3 %
75°C hop stand - 30min bez chłodnicy				
Dry Hop	Amarillo	20 g	3 day(s)	12.7 %
Dry Hop	Citra	20 g	3 day(s)	13.9 %

Dry Hop	Cascade	60 g	3 day(s)	8.3 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Notes

- ~10-14dni - Burzliwa - 17C (zadanie drożdży), 18C (główna faza fermentacji), 19C (na koniec burzliwej)
7dni - Cicha - 17C (w tym 3 dni chmielenia)
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