

## 54 . Koronkowa kwarantanna - AIPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **49**
- SRM **6.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

### Steps

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

### Mash step by step

- Heat up **17.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2 kg (33.9%)	80 %	8
Grain	Monachijski	2 kg (33.9%)	80 %	16
Grain	Pszeniczny	1 kg (16.9%)	85 %	4
Grain	Carahell	0.5 kg (8.5%)	77 %	26
Grain	Płatki owsiane	0.4 kg (6.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zythos	10 g	30 min	9.2 %
Boil	Cascade PL	30 g	30 min	5.5 %
Boil	Mosaic	40 g	10 min	10.4 %
Boil	Zythos	40 g	10 min	11 %
Boil	Cascade PL	20 g	10 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Liquid	500 ml	Fermentum Mobile

### Notes

- uwarzone 06-04-2020r.

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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