

## AiPA 02

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **43**
- SRM **8.4**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**

### Mash step by step

- Heat up **21.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (82%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (16.4%)	79 %	16
Grain	Strzegom Karmel 600	0.1 kg (1.6%)	68 %	601

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	80 g	60 min	5.2 %
Boil	Cascade PL	20 g	20 min	5.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.2 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	10 min
Water Agent	gips piwowarski	10 g	Boil	60 min