

AIPA 16

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **55**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Castle Malting - Pils | 4 kg (53.3%) | 80 % | 4 |
| Grain | Strzegom Pale Ale | 2 kg (26.7%) | 79 % | 6 |
| Grain | Castle Malting - Pszeniczny | 1 kg (13.3%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (6.7%) | 70 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------|--------|----------|------------|
| Boil | Citra (USA) | 25 g | 10 min | 13.4 % |
| Boil | Simcoe (USA) | 25 g | 10 min | 11.3 % |
| Boil | Centennial (USA) | 25 g | 10 min | 10.5 % |
| Whirlpool | Citra (USA) | 30 g | 20 min | 13.4 % |
| Whirlpool | Simcoe (USA) | 30 g | 20 min | 11.3 % |
| Whirlpool | Centennial (USA) | 30 g | 20 min | 10.5 % |
| 78-80°C | | | | |
| Dry Hop | Citra (USA) | 25 g | 3 day(s) | 13.4 % |
| Dry Hop | Simcoe (USA) | 25 g | 3 day(s) | 11.3 % |
| Dry Hop | Centennial (USA) | 45 g | 3 day(s) | 10.5 % |

| | | | | |
|---------|---------------|------|----------|-------|
| Dry Hop | Cascade (USA) | 50 g | 3 day(s) | 8.1 % |
|---------|---------------|------|----------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|-------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Slant | 200 ml | --- |

FERMENTACJA 3 DNI 18--19°C POTEM DO 21 W 6-7 DNIU

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------|--------|-----------|------|
| Water Agent | witamina C | 4 g | Secondary | --- |

Notes

- Woda RO modyfikowana do wartości w PPM
Ca-100
Mg-5
Na-15
Cl-150
S04-75
HCO3-25
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