

AIPA 17

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **47**
- SRM **4.3**
- 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 **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

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

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (76.9%)	80 %	4
Grain	Castle Malting - Pszeniczny	1 kg (15.4%)	80 %	5
Grain	Płatki owsiane	0.5 kg (7.7%)	70 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín (NZ)	25 g	10 min	11.3 %
Boil	Motueka (NZ)	25 g	10 min	6 %
Boil	Mosaic (USA)	25 g	10 min	11.4 %
Whirlpool	Nelson Sauvín (NZ)	30 g	20 min	11.3 %
Whirlpool	Motueka (NZ)	30 g	20 min	6 %
Whirlpool	Nectarón (NZ)	30 g	20 min	9.9 %
Dry Hop	Citra (USA)	50 g	3 day(s)	13.4 %
Dry Hop	Mosaic (USA)	50 g	3 day(s)	11.4 %
Dry Hop	Nelson Sauvín (NZ)	25 g	3 day(s)	11.3 %
Dry Hop	Motueka (NZ)	25 g	3 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand-LalBrew London	Ale	Slant	180 ml	---
FERMENTACJA 3 DNI 18--19°C POTEM DO 21 W 6-7 DNIU				

Notes

- Woda RO modyfikowana do wartości w PPM
Ca-100
Mg-5
Na-15
Cl-150
S04-75
HCO3-25
Jul 16, 2024, 8:46 PM