

AIPA DDH

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **56**
- SRM **3.5**
- Style **American Pale Ale**

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 **5 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **17.6 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **77C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg (72.7%)	80 %	5
Grain	Pilzneński 3-5 EBC Steinbach	1 kg (22.7%)	80 %	3
Grain	Płatki owsiane błyskawiczne Crisp 0,4 kg	0.2 kg (4.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum SZYSZKA	30 g	45 min	13.5 %
Aroma (end of boil)	Idaho Gem US	20 g	0 min	13 %
Whirlpool	Idaho Gem US	30 g	15 min	13 %
Whirlpool	Amarillo US - 50 g granulát	20 g	15 min	8.4 %
Dry Hop	Amarillo US - 50 g granulát	30 g	2 day(s)	8.4 %
Dry Hop	Mosaic US	50 g	2 day(s)	12.6 %
Dry Hop	Cascade	50 g	2 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	E. Grey	200 g	Secondary	7 day(s)

Notes

- 11,5 Blg Bergamotke 15gr. na Whirlpool
Burzliwa 14 dni 17-22°C Cicha 7 dni 18°C plus 2 dni 5°C chmilenie na zimno
Kwas askorbinowy 4ml przed rozlewem
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