

# AIPA na WKPD 2024

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **57**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt  | 4.2 kg (93.3%) | 82 %  | 4   |
| Grain | Weyermann - Carapils | 0.3 kg (6.7%)  | 78 %  | 4   |

## Hops

| Use for             | Name         | Amount | Time     | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil                | Simcoe       | 25 g   | 60 min   | 14.4 %     |
| Aroma (end of boil) | Simcoe       | 25 g   | 5 min    | 14.4 %     |
| Dry Hop             | Cryo Citra   | 25 g   | 3 day(s) | 26 %       |
| Dry Hop             | Cryo Simcoe  | 25 g   | 3 day(s) | 26 %       |
| Dry Hop             | Cryo Idaho 7 | 25 g   | 3 day(s) | 26 %       |

## Yeasts

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

## Notes

- Woda RO:kran 1:1  
zacieranie 19L -> 2 ml kwas mlekowy, 2gr gips  
wysładzanie 6L -> 1.8 ml kwas mlekowy  
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