

# AIPA v1 WARKA 2

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **49**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.2 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **11.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Westminster	3.5 kg (89.7%)	81 %	4.5
Grain	Caramel/Crystal Malt	0.1 kg (2.6%)	72 %	152
Grain	Pszeniczny	0.3 kg (7.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Aroma (end of boil)	Citra	20 g	10 min	13.5 %
Aroma (end of boil)	Cascade	20 g	10 min	6.4 %
Dry Hop	Cascade	30 g	6 day(s)	6.4 %
Dry Hop	Chinook	30 g	6 day(s)	12.6 %
Dry Hop	Citra	20 g	6 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Notes

- Zacieranie infuzyjne jedno temperaturowe

Piwo na podstawie przepisu BrewDog Punk IPA, zmienione chmiele i ich ilości.

Fermentacja w temp. 21 st C

Chmienie na zimno w temp. 12-15 st c

Dojrzewanie 2-3 tygodnie w temp. 10-12 st C

OG -

FG -

BLG początkowe -

BLG końcowe -

NOTATKI:

*Jul 27, 2017, 11:45 PM*