

AIPAx1

- Gravity **15.2 BLG**
- ABV ---
- IBU **33**
- SRM **7.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.1 kg (57.4%) | 85 % | 7 |
| Grain | Weyermann - Pale Wheat Malt | 1.1 kg (20.4%) | 85 % | 5 |
| Grain | Weyermann - Vienna Malt | 1 kg (18.5%) | 81 % | 8 |
| Grain | Amber Malt | 0.2 kg (3.7%) | 75 % | 43 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 15.5 % |
| Boil | Simcoe | 50 g | 0 min | 13 % |
| Dry Hop | Citra | 10 g | 7 day(s) | 12 % |
| Dry Hop | Amarillo | 35 g | 7 day(s) | 9.5 % |
| Dry Hop | Citra | 5 g | 0 day(s) | 12 % |
| Dry Hop | Amarillo | 5 g | 0 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 13 g | Fermentis |

Notes

- Wysładzenie do 26l 1,051 og
Chmielenie 45 min 20 gram Columbusa 15,1 alfa
15 min mech
Po wylaczeniu palnika gdy temp spadla ponizej 90 50g Simcoe i zostawilem do vychlodzenia pod przykryciem na cala noc.
May 29, 2016, 9:04 PM