

# BS51 PLAIPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **51**
- SRM **3.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.8 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **17.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **10.6 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **68 C**, Time **10 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **8.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (66.7%)	82 %	4
Adjunct	Płatki owsiane	1 kg (33.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lunga	30 g	30 min	10 %
Boil	Cascade PL	10 g	15 min	5.5 %
Aroma (end of boil)	Cascade PL	10 g	30 min	5.5 %
Whirlpool	Lunga	10 g	20 min	10 %
Dry Hop	Cascade PL	10 g	4 day(s)	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	Łuska ryżowa	200 g	Boil	15 min