

Lekka AIPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **57**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (71.4%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (14.3%) | 85 % | 4 |
| Grain | Strzegom Pilzneński | 1 kg (14.3%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Amarillo | 25 g | 20 min | 9.5 % |
| Boil | Simcoe | 25 g | 20 min | 13.2 % |
| Boil | Amarillo | 20 g | 15 min | 9.5 % |
| Boil | Simcoe | 20 g | 15 min | 13.2 % |
| Aroma (end of boil) | Amarillo | 20 g | 5 min | 9.5 % |
| Aroma (end of boil) | Simcoe | 20 g | 5 min | 13.2 % |
| Whirlpool | Amarillo | 35 g | 1 min | 9.5 % |
| Whirlpool | Simcoe | 35 g | 1 min | 13.2 % |
| Dry Hop | Amarillo | 100 g | 3 day(s) | 9.5 % |
| Dry Hop | Simcoe | 100 g | 3 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Notes

- Brewness źle oblicza IBU hopstand, dlatego przy whirlpool jest podana jedna minuta, powinno być około 60 minut w temperaturze około 80 stopni. Whirfloc 10 min.
May 26, 2021, 1:53 PM