

# Aaa

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **62**
- SRM **7.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Abbey Malt Weyermann	1 kg (16.7%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	30 g	30 min	13.1 %
Aroma (end of boil)	Simcoe	50 g	10 min	13.2 %
Aroma (end of boil)	Cascade PL	25 g	5 min	5.5 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %
Dry Hop	Cascade PL	50 g	3 day(s)	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Wheat	Ale	Liquid	100 ml	Wyeast Labs

## Notes

- Za 1 warką jest zbyt gorzkie  
May 30, 2020, 12:15 AM