

AIPA 11

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **69**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **30.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale | 6 kg (75%) | 81 % | 6 |
| Grain | Strzegom Pszeniczny | 1.2 kg (15%) | 81 % | 5 |
| Grain | Płatki owsiane | 0.4 kg (5%) | 70 % | 3 |
| Grain | Weyermann - Carapils | 0.4 kg (5%) | 75 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------------|--------|----------|------------|
| Boil | Citra (USA) | 30 g | 15 min | 13.2 % |
| Boil | Simcoe (USA) | 30 g | 15 min | 12.8 % |
| Boil | Falconer's Flight (USA) | 30 g | 15 min | 10.3 % |
| Whirlpool | Citra (USA) | 30 g | 20 min | 13.2 % |
| Whirlpool | Simcoe (USA) | 30 g | 20 min | 12.8 % |
| Whirlpool | Falconer's Flight (USA) | 30 g | 20 min | 10.3 % |
| Dry Hop | Citra (USA) | 30 g | 4 day(s) | 12.5 % |
| Dry Hop | Simcoe (USA) | 30 g | 4 day(s) | 12.8 % |
| Dry Hop | Mosaic (USA) | 30 g | 4 day(s) | 12.8 % |

Chmiel na zimno 2 dni w temperaturze ok. 20°C, dwa dni CC

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | --- |

Notes

- Woda RO modyfikowana do wartości w PPM
Ca-75
Mg-5
Na-10
Cl-50
S04-150
HCO3-0
Nov 13, 2021, 11:28 PM