

## AIPA #12

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **50**
- SRM **3.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **67 C**, Time **100 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **100 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (50%)	80 %	5
Grain	Viking Pilsner malt	2.5 kg (50%)	82 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	120 min	10 %
Boil	Simcoe	10 g	10 min	13.2 %
Boil	Citra	10 g	10 min	12 %
Aroma (end of boil)	Simcoe	15 g	0 min	13.2 %
Whirlpool	Simcoe	20 g	25 min	13.2 %
Whirlpool	Citra	15 g	25 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	180 ml	Fermentis

### Notes

- Warzenie 07.09.2021  
Fermentacja (burzliwa) .... dni do rozlewu w dniu .....

BLG początkowe ok 10  
Sep 22, 2021, 12:00 PM