

AIPA-25-single-hops

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **21**
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **3 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **57.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **38 liter(s)**
- Total mash volume **48 liter(s)**

Steps

- Temp **67 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **100 C**, Time **60 min**

Mash step by step

- Heat up **38 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **20 min** at **67C**
- Keep mash **40 min** at **72C**
- Keep mash **60 min** at **100C**
- Sparge using **29.8 liter(s)** of **76C** water or to achieve **57.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 10 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|-----------|------------|
| Boil | Nelson Sauvín | 200 g | 4 min | 11 % |
| Aroma (end of boil) | Nelson Sauvín | 100 g | 1 min | 11 % |
| Whirlpool | Nelson Sauvín | 100 g | 1 min | 11 % |
| Dry Hop | Nelson Sauvín | 100 g | 10 day(s) | 11 % |

Yeasts

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

Notes

- HDB, potem rozcieńczone ok. 2x, na fermentis (z matka), całość jako single-hops IPA, zaś kolejne podobne na czeskich słodach i na Chinook, reszta identyczna
Apr 21, 2023, 4:36 PM