

AIPA-25-single-hops

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **34**
- SRM **3.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **3 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **46.2 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 **18.2 liter(s)** of **76C** water or to achieve **46.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	10 kg (100%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Whirlpool	Chinook	50 g	3 min	13 %
Aroma (end of boil)	Chinook	70 g	5 min	13 %
Dry Hop	Chinook	150 g	7 day(s)	13 %

Yeasts

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

Notes

- HDB, potem rozcieńczone ok. 1.5x, z matka, single-hops AIPA, filtrowanie przez złoże w osobnym fermentorze
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