

BS51 PLAIPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **51**
- SRM **3.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.8 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **10.6 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **68 C**, Time **10 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **8.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 2 kg (66.7%) | 82 % | 4 |
| Adjunct | Płatki owsiane | 1 kg (33.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Lunga | 30 g | 30 min | 10 % |
| Boil | Cascade PL | 10 g | 15 min | 5.5 % |
| Aroma (end of boil) | Cascade PL | 10 g | 30 min | 5.5 % |
| Whirlpool | Lunga | 10 g | 20 min | 10 % |
| Dry Hop | Cascade PL | 10 g | 4 day(s) | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 100 ml | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------|--------|---------|--------|
| Fining | Łuska ryżowa | 200 g | Boil | 15 min |