

Experimental Aipa

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **87**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **10.4 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (58%)	80 %	5
Grain	Viking Wheat Malt	1 kg (29%)	83 %	5
Grain	Płatki owsiane/ryżowe	0.25 kg (7.2%)	60 %	3
Grain	Płatki owsiane/jaglanc	0.2 kg (5.8%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	40 g	60 min	6.9 %
Aroma (end of boil)	Strisselspalt	40 g	20 min	1.8 %
Aroma (end of boil)	Zula	30 g	20 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	Łuska gryczana do zacieru	200 g	Mash	---