

Klasyka Ameryka - AIPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **50**
- SRM **10**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **37.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **4 min**

Mash step by step

- Heat up **23.7 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **50 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **4 min** at **76C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **37.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (75.9%) | 80 % | 5 |
| Grain | Cookie | 0.2 kg (2.5%) | 75 % | 50 |
| Grain | Weyermann - Carahell | 0.5 kg (6.3%) | 77 % | 26 |
| Grain | Monachijski | 1 kg (12.7%) | 80 % | 16 |
| Grain | Caraaroma | 0.2 kg (2.5%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Columbus | 25 g | 80 min | 14.5 % |
| Boil | Azacca | 10 g | 30 min | 12 % |
| Boil | Columbus | 10 g | 20 min | 14.5 % |
| Boil | Citra | 10 g | 15 min | 12 % |
| Boil | Azacca | 10 g | 10 min | 12 % |
| Boil | Citra | 10 g | 0 min | 12 % |
| Dry Hop | Citra | 20 g | 3 day(s) | 12 % |

| | | | | |
|---------|--------|------|----------|------|
| Dry Hop | Azacca | 70 g | 3 day(s) | 12 % |
|---------|--------|------|----------|------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 120 ml | Fermentis |

Notes

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Jul 22, 2019, 3:04 PM