

# Single hop AIPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **75C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	5
Grain	Strzegom Karmel 30	0.5 kg (7.7%)	75 %	30
Grain	Płatki owsiane	0.6 kg (9.2%)	60 %	3
Grain	Płatki pszeniczne	0.4 kg (6.2%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	25 g	60 min	6 %
Boil	Cascade	20 g	30 min	6 %
Whirlpool	Cascade	50 g	15 min	6 %
Dry Hop	Cascade	400 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	1 g	Boil	15 min

## Notes

- 1 cala tabletka na klarowanie  
*Mar 20, 2021, 12:15 PM*