AIPA 16BLG twójbrowar

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **83**
- SRM **6.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.8 kg *(88.9%)*	80 %	7
Grain	Caramel/Crystal Malt	0.4 kg *(7.4%)*	75 %	15
Grain	Aromatic Malt	0.2 kg *(3.7%)*	78 %	51

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	35 g	60 min	15.5 %
Boil	Cascade	20 g	15 min	6 %
Boil	Citra	25 g	10 min	12 %
Boil	Cascade	25 g	5 min	6 %
Boil	Citra	25 g	3 min	12 %
Dry Hop	Cascade	15 g	4 day(s)	6 %
Dry Hop	Citra	15 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---

Extras

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Type	Name	Amount	Use for	Time
Spice	Chilli peperoncini (całe, macerowane)	5 g	Secondary	4 day(s)

Notes

- Na fermentacji cichej, dziele na pół i do jednego fermentora wrzucam dodatkowo papryczki.
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