

20 # PAWEŁ & DAREK AIPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **47**
- SRM **9.5**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	5
Grain	Rahr - Red Wheat Malt	1 kg (15.4%)	85 %	89
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	50 g	60 min	7.1 %
Boil	Citra	50 g	5 min	12 %
Whirlpool	Cascade PL	50 g	10 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	300 ml	---

Notes

- Ważenie 18.05.2019
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