

AiPA 02

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **43**
- SRM **8.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

- Temp **62 C**, Time **60 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (82%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (16.4%) | 79 % | 16 |
| Grain | Strzegom Karmel 600 | 0.1 kg (1.6%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Cascade PL | 80 g | 60 min | 5.2 % |
| Boil | Cascade PL | 20 g | 20 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.2 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Fining | mech irlandzki | 10 g | Boil | 10 min |
| Water Agent | gips piwowarski | 10 g | Boil | 60 min |