

AIPA #1 - Poleski Park Narodowy - Browar na Wyżynie

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **58**
- SRM **9**
- 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 **5 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pale ale Viking Malt (Strzegom)	4 kg (71.4%)	79 %	8
Grain	Słód monachijski Viking Malt (Strzegom)	1 kg (17.9%)	79 %	24
Grain	Słód karmelowy 30 - Viking Malt (Strzegom)	0.3 kg (5.4%)	75 %	40
Grain	Słód Cookie - (bursztynowy) Viking Malt (Strzegom)	0.3 kg (5.4%)	70 %	70

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior (USA) - granulát	20 g	20 min	14.5 %
Boil	Ahtanum (USA) - granulát	20 g	20 min	3.2 %
Boil	Chmiel Simcoe (USA)	20 g	20 min	13.2 %
Aroma (end of boil)	Warrior (USA) - granulát	20 g	7 min	14.5 %

Aroma (end of boil)	Ahtanum (USA) - granulát	20 g	7 min	3.2 %
Aroma (end of boil)	Chmiel Simcoe (USA)	20 g	7 min	13.2 %
Whirlpool	Warrior (USA) - granulát	15 g	0 min	14.5 %
Whirlpool	Ahtanum (USA) - granulát	15 g	0 min	3.2 %
Whirlpool	Chmiel Simcoe (USA)	15 g	0 min	13.2 %
Dry Hop	Simcoe (USA) - granulát	25 g	6 day(s)	13.2 %
Dry Hop	Ahtanum (USA) - granulát	15 g	6 day(s)	3.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min

Notes

- Na konkursy nie dawać karmelowego.
May 26, 2017, 3:58 PM