

AIPA 16,5 BLG

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **49**
- SRM **5.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **28.1 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.9 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **33.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Monachijski | 2 kg (27.8%) | 80 % | 16 |
| Grain | Viking Pale Ale malt | 5.2 kg (72.2%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Citra | 40 g | 60 min | 12 % |
| Boil | Cascade | 20 g | 20 min | 6 % |
| Boil | Amarillo | 10 g | 10 min | 9.5 % |
| Boil | Amarillo | 10 g | 5 min | 9.5 % |
| Boil | Amarillo | 10 g | 3 min | 9.5 % |
| Aroma (end of boil) | Cascade | 10 g | 0 min | 6 % |
| Dry Hop | Centennial | 30 g | --- | 10.5 % |
| Dry Hop | Amarillo | 10 g | --- | 9.5 % |
| Dry Hop | Cascade | 10 g | --- | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------|-----|-----|--------|-----|
| US-05 | Ale | Dry | 11.5 g | --- |
|-------|-----|-----|--------|-----|

Notes

- Po gotowaniu 18 BLG, dolewam 3 litry wody. BLG końcowe 16,5
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