

AIPA 2018

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **61**
- SRM **11.1**
- Style **American IPA**

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 **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (85.1%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.7 kg (9.9%) | 79 % | 16 |
| Grain | Strzegom Karmel 300 | 0.35 kg (5%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Citra | 10 g | 60 min | 12 % |
| Boil | Amarillo | 10 g | 60 min | 9.5 % |
| Boil | Simcoe | 10 g | 60 min | 13.2 % |
| Boil | Cascade | 5 g | 60 min | 4.5 % |
| Boil | Citra | 10 g | 30 min | 12 % |
| Boil | Amarillo | 5 g | 30 min | 9.5 % |
| Boil | Cascade | 10 g | 30 min | 6 % |
| Boil | Simcoe | 10 g | 30 min | 13.2 % |
| Boil | Amarillo | 10 g | 15 min | 9.5 % |
| Boil | Cascade | 10 g | 15 min | 6 % |
| Boil | Simcoe | 5 g | 15 min | 13.2 % |
| Boil | Citra | 5 g | 15 min | 12 % |
| Dry Hop | Citra | 35 g | 5 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 3 g | Boil | 15 min |

Notes

- Zasymp 69°C
67°C 60 min
76°C 10 min
wysładzanie wodą ok. 78°C
Nov 14, 2018, 3:26 PM