

# AIPA DDH

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **56**
- SRM **3.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **0 min**

## Mash step by step

- Heat up **17.6 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **77C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

## Fermentables

| Type  | Name                                     | Amount         | Yield | EBC |
|-------|------------------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt                     | 3.2 kg (72.7%) | 80 %  | 5   |
| Grain | Pilzneński 3-5 EBC Steinbach             | 1 kg (22.7%)   | 80 %  | 3   |
| Grain | Płatki owsiane błyskawiczne Crisp 0,4 kg | 0.2 kg (4.5%)  | 85 %  | 3   |

## Hops

| Use for             | Name                        | Amount | Time     | Alpha acid |
|---------------------|-----------------------------|--------|----------|------------|
| Boil                | Magnum SZYSZKA              | 30 g   | 45 min   | 13.5 %     |
| Aroma (end of boil) | Idaho Gem US                | 20 g   | 0 min    | 13 %       |
| Whirlpool           | Idaho Gem US                | 30 g   | 15 min   | 13 %       |
| Whirlpool           | Amarillo US - 50 g granulát | 20 g   | 15 min   | 8.4 %      |
| Dry Hop             | Amarillo US - 50 g granulát | 30 g   | 2 day(s) | 8.4 %      |
| Dry Hop             | Mosaic US                   | 50 g   | 2 day(s) | 12.6 %     |
| Dry Hop             | Cascade                     | 50 g   | 2 day(s) | 6 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Safale     |

### Extras

| Type   | Name    | Amount | Use for   | Time     |
|--------|---------|--------|-----------|----------|
| Flavor | E. Grey | 200 g  | Secondary | 7 day(s) |

### Notes

- 11,5 Blg Bergamotke 15gr. na Whirlpool  
Burzliwa 14 dni 17-22°C Cicha 7 dni 18°C plus 2 dni 5°C chmienie na zimno  
Kwas askorbinowy 4ml przed rozlewem  
*Aug 8, 2020, 8:24 AM*