

AIPA pierwsza warka

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **73**
- SRM **9.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.8 kg (85.7%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.4 kg (7.1%) | 75 % | 150 |
| Grain | Aroma CastleMalting | 0.2 kg (3.6%) | 78 % | 100 |
| Grain | Płatki owsiane | 0.2 kg (3.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Bravo | 35 g | 60 min | 15.5 % |
| Boil | Cascade | 20 g | 20 min | 6 % |
| Aroma (end of boil) | Citra | 15 g | 3 min | 12 % |
| Aroma (end of boil) | Lemon drop | 15 g | 3 min | 4.6 % |
| Whirlpool | Lemon drop | 20 g | 15 min | 4.6 % |
| Whirlpool | Citra | 20 g | 15 min | 12 % |
| Dry Hop | Cascade | 20 g | 3 day(s) | 6 % |
| Dry Hop | Citra | 15 g | 3 day(s) | 12 % |
| Dry Hop | mosaic | 10 g | 3 day(s) | 11 % |
| Dry Hop | Amarillo | 15 g | 3 day(s) | 9.5 % |

Notes

- 27.12.2020 chmielenie na zimno+cold crash
Dec 27, 2020, 4:36 PM