

## AIPA v1 WARKA 2

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **49**
- SRM **5.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.2 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

### Steps

- Temp **66 C**, Time **75 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **11.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

### Fermentables

| Type  | Name                    | Amount         | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Maris Otter Westminster | 3.5 kg (89.7%) | 81 %  | 4.5 |
| Grain | Caramel/Crystal Malt    | 0.1 kg (2.6%)  | 72 %  | 152 |
| Grain | Pszeniczny              | 0.3 kg (7.7%)  | 85 %  | 4   |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Marynka | 20 g   | 60 min   | 10 %       |
| Aroma (end of boil) | Citra   | 20 g   | 10 min   | 13.5 %     |
| Aroma (end of boil) | Cascade | 20 g   | 10 min   | 6.4 %      |
| Dry Hop             | Cascade | 30 g   | 6 day(s) | 6.4 %      |
| Dry Hop             | Chinook | 30 g   | 6 day(s) | 12.6 %     |
| Dry Hop             | Citra   | 20 g   | 6 day(s) | 12 %       |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |

### Notes

- Zacieranie infuzyjne jedno temperaturowe

Piwo na podstawie przepisu BrewDog Punk IPA, zmienione chmiele i ich ilości.

Fermentacja w temp. 21 st C

Chmienie na zimno w temp. 12-15 st c

Dojrzewanie 2-3 tygodnie w temp. 10-12 st C

OG -

FG -

BLG początkowe -

BLG końcowe -

NOTATKI:

*Jul 27, 2017, 11:45 PM*