

AIPA zestaw Browamator + wiedeń + orkisz

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **68**
- SRM **7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Mal | 5.2 kg (74.3%) | 85 % | 7 |
| Grain | Weyermann - Carapils | 0.4 kg (5.7%) | 78 % | 4 |
| Grain | Carared | 0.4 kg (5.7%) | 75 % | 39 |
| Grain | Płatki orkiszowe | 0.5 kg (7.1%) | 80 % | 4 |
| Grain | Viking Vienna Malt | 0.5 kg (7.1%) | 79 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Horizon | 50 g | 60 min | 14 % |
| Boil | Horizon | 10 g | 5 min | 14 % |
| Boil | Cascade | 30 g | 5 min | 6.7 % |
| Dry Hop | Cascade | 120 g | 7 day(s) | 6.7 % |
| Dry Hop | Citra | 60 g | 7 day(s) | 13.1 % |