

Experimental AIPA - Pliszka V2

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **71**
- SRM **5.3**
- 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 **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|--------|-----|
| Grain | Simpsons - Golden Promise | 4 kg (61.5%) | 79.5 % | 5 |
| Grain | Strzegom - Golden Ale | 1 kg (15.4%) | 80 % | 9 |
| Grain | Strzegom Wiedeński | 1 kg (15.4%) | 79 % | 5 |
| Grain | Caramel Pale | 0.5 kg (7.7%) | 77 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | ADHA 484 Experimental | 10 g | 60 min | 11 % |
| Boil | ADHA 484 Experimental | 10 g | 20 min | 11 % |
| Aroma (end of boil) | ADHA 484 Experimental | 15 g | 5 min | 11 % |
| Boil | ADHA 527 Experimental | 15 g | 60 min | 15 % |
| Boil | ADHA 527 Experimental | 15 g | 30 min | 15 % |
| Aroma (end of boil) | ADHA 527 Experimental | 10 g | 5 min | 15 % |

| | | | | |
|---------------------|--------------------------|------|----------|------|
| Aroma (end of boil) | HBC 472 Experimental | 15 g | 20 min | 9 % |
| Aroma (end of boil) | HBC 472 Experimental | 20 g | 5 min | 9 % |
| Dry Hop | HBC 472 Experimental | 15 g | 7 day(s) | 9 % |
| Dry Hop | ADHA 527 Experimental | 10 g | 7 day(s) | 15 % |
| Dry Hop | ADHA 484 Experimental | 15 g | 7 day(s) | 11 % |

Yeasts

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