

# Gazowana AIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **53**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **74C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (66.7%)	80 %	5
Grain	Weyermann - Carapils	2 kg (33.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	10 g	60 min	18 %
Boil	Simcoe	15 g	60 min	12 %
Aroma (end of boil)	Citra	15 g	15 min	13.3 %
Aroma (end of boil)	Amarillo	15 g	15 min	7.1 %
Dry Hop	Citra	15 g	7 day(s)	13.3 %
Dry Hop	Amarillo	15 g	7 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- 1. 30min gotowania brzeczki przed dodaniem chmieli  
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