

PILS/AIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **48**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **48.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **30 liter(s)**

Steps

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

Mash step by step

- Heat up **20 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **38.1 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|--------|-----|
| Grain | Briess - Pilsen Malt | 8 kg (72.7%) | 80.5 % | 2 |
| Grain | Munich Malt | 1 kg (9.1%) | 80 % | 18 |
| Sugar | sugar | 1 kg (9.1%) | 100 % | 1 |
| Grain | Briess - Wheat Malt, White | 1 kg (9.1%) | 85 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|--------|------------|
| Whirlpool | Simcoe | 100 g | 15 min | 13.8 % |
| Whirlpool | citra | 100 g | 15 min | 13.6 % |
| Whirlpool | Mosaic | 70 g | 15 min | 11.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|-------|--------|------------|
| us-05 | Ale | Slant | 100 ml | safale |
| 34/70 | Lager | Slant | 200 ml | safale |

Notes

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