

#45 projekt AIPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **62**
- SRM **4.5**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **23.4 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **64 C**, Time **70 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **2 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzneński	2 kg (28.6%)	--- %	---
Grain	Viking Pale Ale malt	4.2 kg (60%)	80 %	5
Grain	Pszeniczny	0.3 kg (4.3%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (7.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	30 g	60 min	13.6 %
Boil	Citra	10 g	5 min	12 %
Boil	Amarillo	10 g	5 min	9.5 %
Boil	Centennial	10 g	5 min	10.5 %
Whirlpool	Citra	10 g	10 min	12 %
Whirlpool	Amarillo	15 g	10 min	9.5 %
Whirlpool	Centennial	15 g	10 min	10.5 %
Dry Hop	Citra	15 g	4 day(s)	12 %
Dry Hop	Amarillo	25 g	4 day(s)	9.5 %
Dry Hop	Centennial	25 g	4 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Slant	100 ml	Lallemand