

# AIPA #1 - Poleski Park Narodowy - Browar na Wyżynie

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **58**
- SRM **9**
- 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 **5 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

## Fermentables

| Type  | Name                                               | Amount        | Yield | EBC |
|-------|----------------------------------------------------|---------------|-------|-----|
| Grain | Słód pale ale Viking Malt (Strzegom)               | 4 kg (71.4%)  | 79 %  | 8   |
| Grain | Słód monachijski Viking Malt (Strzegom)            | 1 kg (17.9%)  | 79 %  | 24  |
| Grain | Słód karmelowy 30 - Viking Malt (Strzegom)         | 0.3 kg (5.4%) | 75 %  | 40  |
| Grain | Słód Cookie - (bursztynowy) Viking Malt (Strzegom) | 0.3 kg (5.4%) | 70 %  | 70  |

## Hops

| Use for             | Name                     | Amount | Time   | Alpha acid |
|---------------------|--------------------------|--------|--------|------------|
| Boil                | Warrior (USA) - granulát | 20 g   | 20 min | 14.5 %     |
| Boil                | Ahtanum (USA) - granulát | 20 g   | 20 min | 3.2 %      |
| Boil                | Chmiel Simcoe (USA)      | 20 g   | 20 min | 13.2 %     |
| Aroma (end of boil) | Warrior (USA) - granulát | 20 g   | 7 min  | 14.5 %     |

|                     |                          |      |          |        |
|---------------------|--------------------------|------|----------|--------|
| Aroma (end of boil) | Ahtanum (USA) - granulát | 20 g | 7 min    | 3.2 %  |
| Aroma (end of boil) | Chmiel Simcoe (USA)      | 20 g | 7 min    | 13.2 % |
| Whirlpool           | Warrior (USA) - granulát | 15 g | 0 min    | 14.5 % |
| Whirlpool           | Ahtanum (USA) - granulát | 15 g | 0 min    | 3.2 %  |
| Whirlpool           | Chmiel Simcoe (USA)      | 15 g | 0 min    | 13.2 % |
| Dry Hop             | Simcoe (USA) - granulát  | 25 g | 6 day(s) | 13.2 % |
| Dry Hop             | Ahtanum (USA) - granulát | 15 g | 6 day(s) | 3.2 %  |

## Yeasts

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

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g    | Boil    | 15 min |

## Notes

- Na konkursy nie dawać karmelowego.  
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