

## AIPA#2

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- Gravity **13.3 BLG**
- ABV ---
- IBU **63**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (72.7%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (18.2%)	79 %	10
Grain	Pszeniczny	0.5 kg (9.1%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	40 min	15.5 %
Boil	Citra	15 g	20 min	12 %
Boil	Citra	15 g	10 min	12 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %
Dry Hop	Citra	30 g	3 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gęstwa z aipa	Ale	Slant	500 ml	---

### Notes

- Zacieranie 16l wody  
Wysładzanie 26l wody temp 78 stopni  
Po wysładzaniu 24l brzezki o 12,5blg

Po gotowaniu 21l brzezki o 13,8blg  
31-01-2017 burzliwa  
09-02-2017 cicha (11-02-2017 chmiel)  
*Jan 31, 2017, 3:19 PM*