

# AIPA - Browar Ciechan 2.0

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **51**
- SRM **6.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **6 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **14 %/h**
- Boil size **37.5 liter(s)**

## Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **30.2 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **71 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **71C**
- Keep mash **5 min** at **78C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **37.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Wiking Malt	1 kg (13.2%)	79 %	6
Grain	Pale Ale Zero Viking Malt	1 kg (13.2%)	80 %	6
Grain	Pale Ale - Maris Otter	1 kg (13.2%)	81 %	3
Grain	Pilzneński 3,2-4,5 EBC Viking Malt	1 kg (13.2%)	80 %	4
Grain	Monachijski Ciemny typ II Viking Malt	1.3 kg (17.2%)	80 %	20
Grain	Carared Weyermann	0.35 kg (4.6%)	75 %	45
Grain	Cara Gold Castlemalting	0.1 kg (1.3%)	75 %	120
Grain	Pszenica niesłodowana	1 kg (13.2%)	70 %	2
Grain	Płatki owsiane błyskawiczne	0.8 kg (10.6%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	18 g	60 min	15.5 %

Boil	Marynka	30 g	60 min	8.8 %
Boil	Centennial	30 g	15 min	10.5 %
Aroma (end of boil)	Mosaic	50 g	0 min	10 %
Dry Hop	Centennial	70 g	10 day(s)	10.5 %
Dry Hop	Lemon drop	100 g	10 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Slant	300 ml	Wyeast Labs
Gęstwa tygodniowa				

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	6 g	Mash	60 min
Water Agent	Kwas mlekowy	5 g	Mash	60 min
Sprawdzić pH przed dodaniem				
Other	Chłodnica	1 g	Boil	20 min
Fining	Mech irlandzki	7 g	Boil	10 min
Namoczyć wcześniej				
Flavor	Moczona limonka	100 g	Boil	0 min
Water Agent	Kwas l-askorbinowy	5 g	Bottling	---

## Notes

- Woda ( trzeba zwiększyć twardość pod chmiel ):  
RO: 20 L  
Kran: 14 L  
Tesco: 5 L  
*Jan 10, 2019, 9:33 AM*
- Cała fermentacja w piwnicy  
*Jan 10, 2019, 9:40 AM*
- <https://www.piwo.org/blogs/entry/57-297-american-ipa/>  
*Jan 21, 2019, 1:25 PM*
- Nagazować na max 2.5  
*Apr 26, 2019, 11:39 PM*