AIPA wy1318

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **41**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **74 C**, Time **30 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **74C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg *(62.5%)*	80 %	4
Grain	Strzegom Pale Ale	1 kg *(12.5%)*	79 %	6
Grain	Żytni	1 kg *(12.5%)*	85 %	8
Grain	Strzegom Wiedeński	0.5 kg *(6.3%)*	79 %	10
Grain	Weyermann - Carapils	0.5 kg *(6.3%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	20 g	60 min	7 %
Whirlpool	Citra	30 g	30 min	12 %
Whirlpool	Zula	90 g	30 min	7 %
Dry Hop	Sorachi Ace	100 g	3 day(s)	10 %
Dry Hop	Citra	70 g	3 day(s)	12 %
Dry Hop	Zula	100 g	3 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Wyeast - London Ale III	Ale	Slant	200 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	Pozywka dla drozdzy	4 g	Boil	2 min
Water Agent	Chlorek wapnia	2 g	Boil	60 min
Water Agent	Kwas mlekowy do zacierania	2 g	Mash	60 min
Water Agent	Siarczan wapnia (Gips)	4 g	Boil	60 min
Water Agent	Kwas mlekowy do wysladzania	4.5 g	Mash	60 min

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