

15. AIPA CZ.DZ.

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **60**
- SRM **6.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss --- %
- Size with trub loss **10.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **13.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **64 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **77C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **13.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.7 kg (79.4%)	81 %	4
Grain	Pszeniczny	0.35 kg (10.3%)	85 %	4
Grain	Monachijski	0.25 kg (7.4%)	80 %	16
Grain	Cara Gold	0.1 kg (2.9%)	75 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	12 g	60 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	12 g	15 min	15.5 %
Boil	Centennial	11 g	10 min	10.5 %
Boil	Simcoe	11 g	5 min	13.2 %
Boil	Citra	11 g	1 min	12 %
Dry Hop	Centennial	22 g	4 day(s)	10.5 %
Dry Hop	Amarillo	22 g	4 day(s)	9.5 %
Dry Hop	Simcoe	22 g	4 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	125 ml	Wyeast Labs