

AIPA 1 sezon 2

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **66**
- SRM **9.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.5 kg (46.7%) | 85 % | 7 |
| Grain | Pilznieński | 2 kg (26.7%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (6.7%) | 85 % | 4 |
| Grain | Cara Gold Castlemalting | 0.7 kg (9.3%) | 78 % | 120 |
| Grain | Oats, Flaked | 0.4 kg (5.3%) | 80 % | 2 |
| Grain | Barley, Flaked | 0.4 kg (5.3%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 16 g | 60 min | 15.8 % |
| Boil | Equinox | 16 g | 60 min | 13.4 % |
| Boil | Chinook | 16 g | 60 min | 12.8 % |
| Boil | Azacca | 16 g | 60 min | 10.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |
|--------------|-----|-----|------|-----------|