

AIPA Czesława Dziełaka

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **56**
- SRM **6.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **55 C**, Time **2 min**
- Temp **64 C**, Time **60 min**
- Temp **91 C**, Time **15 min**
- Temp **76 C**, Time **4 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **2 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **4 min** at **76C**
- Keep mash **15 min** at **91C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.8 kg (80.6%)	81 %	4
Grain	Pszeniczny	0.7 kg (9.7%)	85 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (6.9%)	79 %	16
Grain	Cara Gold	0.2 kg (2.8%)	75 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	28 g	60 min	10.5 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	25 g	15 min	16 %
Aroma (end of boil)	Centennial	25 g	10 min	10.5 %
Aroma (end of boil)	Simcoe	25 g	5 min	11.7 %
Aroma (end of boil)	Citra	26 g	1 min	13.1 %
Dry Hop	Centennial	50 g	2 day(s)	10.5 %
Dry Hop	Amarillo	50 g	2 day(s)	7.3 %
Dry Hop	Simcoe	50 g	2 day(s)	11.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock T	1 g	Boil	7 min