

# AIPA (Dzielak)

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- Gravity **14.3 BLG**
- ABV ---
- IBU **63**
- SRM **8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **53 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55.6 liter(s)**
- Boil time **110 min**
- Evaporation rate **10 %/h**
- Boil size **72.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **44.4 liter(s)**
- Total mash volume **59.2 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **64 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **44.4 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 **76C**
- Sparge using **42.6 liter(s)** of **76C** water or to achieve **72.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	11.84 kg (80%)	80 %	4
Grain	Strzegom Pszeniczny	1.48 kg (10%)	81 %	6
Grain	Strzegom Monachijski typ I	1.04 kg (7%)	79 %	16
Grain	Cara Gold Castlemalting	0.44 kg (3%)	78 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	55 g	60 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	55 g	15 min	15.5 %
Boil	Centennial	50 g	10 min	10.5 %
Boil	Simcoe	50 g	5 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	20 g	Boil	60 min