

# AIPA na bitwę piwowarów

- Gravity **16.1 BLG**
- ABV ---
- IBU **78**
- SRM **10.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **37.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **32.2 liter(s)**

## Steps

- Temp **51 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **24.2 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **15 min** at **51C**
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **37.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.5 kg (68.3%)	85 %	7
Grain	Pilzński	2 kg (24.8%)	81 %	4
Grain	Carahell	0.3 kg (3.7%)	77 %	26
Grain	Carared	0.2 kg (2.5%)	75 %	39
Grain	Czekoladowy	0.05 kg (0.6%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	24 g	65 min	8.9 %
Boil	Zeus	26.5 g	50 min	15.7 %
Boil	Columbus/Tomahawk	20 g	40 min	15.1 %
Boil	Mosaic	23 g	20 min	12 %
Dry Hop	Mosaic	30 g	3 day(s)	12 %
Dry Hop	Amarillo	20 g	3 day(s)	8.9 %
Dry Hop	Columbus/Tomahawk	20 g	3 day(s)	15.1 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
US-05	Ale	Slant	50 ml	---