

AIPA (WY1318 LAIII +Zula/Citra)

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **41**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **74 C**, Time **30 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **74C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (62.5%) | 80 % | 4 |
| Grain | Strzegom Pale Ale | 1 kg (12.5%) | 79 % | 6 |
| Grain | Żytni | 1 kg (12.5%) | 85 % | 8 |
| Grain | Strzegom Wiedeński | 0.5 kg (6.3%) | 79 % | 10 |
| Grain | Weyermann - Carapils | 0.5 kg (6.3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil | Zula | 20 g | 60 min | 7 % |
| Whirlpool | Citra | 30 g | 30 min | 12 % |
| Whirlpool | Zula | 90 g | 30 min | 7 % |
| Dry Hop | Sorachi Ace | 100 g | 3 day(s) | 10 % |
| Dry Hop | Citra | 70 g | 3 day(s) | 12 % |
| Dry Hop | Zula | 100 g | 3 day(s) | 7 % |

Yeasts

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

| | | | | |
|-------------------------|-----|-------|--------|-------------|
| Wyeast - London Ale III | Ale | Slant | 200 ml | Wyeast Labs |
|-------------------------|-----|-------|--------|-------------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------------------|--------|---------|--------|
| Water Agent | Pozywka dla drozdzy | 4 g | Boil | 2 min |
| Water Agent | Chlorek wapnia | 2 g | Boil | 60 min |
| Water Agent | Kwas mlekowy do zacierania | 2 g | Mash | 60 min |
| Water Agent | Siarczan wapnia (Gips) | 4 g | Boil | 60 min |
| Water Agent | Kwas mlekowy do wysladzania | 4.5 g | Mash | 60 min |