

# AIPA ZM-2019

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **75**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **53.2 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **28.6 liter(s)**
- Total mash volume **39.6 liter(s)**

## Steps

- Temp **66 C**, Time **80 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **28.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **35.6 liter(s)** of **76C** water or to achieve **53.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	9 kg (81.8%)	80 %	5
Grain	Strzegom Pilzneński	0.5 kg (4.5%)	80 %	4
Grain	Pszeniczny	0.75 kg (6.8%)	85 %	4
Grain	Aroma CastleMalting	0.25 kg (2.3%)	78 %	100
Grain	Strzegom Pilzneński	0.5 kg (4.5%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	44 g	60 min	15.5 %
Boil	Cascade	25 g	15 min	4.5 %
Boil	Citra	30 g	10 min	12 %
Boil	Cascade	25 g	5 min	6 %
Boil	Citra	30 g	3 min	12 %
Boil	Citra	50 g	60 min	12 %
Boil	Cascade	10 g	15 min	6 %
Boil	Cascade	15 g	5 min	6 %
Boil	Cascade	10 g	3 min	6 %
Dry Hop	Citra	20 g	4 day(s)	12 %

Dry Hop	Cascade	20 g	4 day(s)	6 %
Dry Hop	Citra	40 g	4 day(s)	12 %
Dry Hop	Cascade	40 g	4 day(s)	6 %
Dry Hop	Centennial	50 g	4 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	15 min