

DDH Maciejowe AIPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU ---
- SRM **4.4**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 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 **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	6 kg (75%)	80 %	4
Grain	Słód pszeniczny Bestmalz	1 kg (12.5%)	82 %	5
Grain	Płatki owsiane	1 kg (12.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Citra	90 g	30 min	12 %
Mash	Mosaic	90 g	50 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
fermetis us-05	Ale	Slant	100 ml	---