

## #22 MiniMax Hopzoil AIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **42**
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **7 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **19.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.2 liter(s)**

### Steps

- Temp **68 C**, Time **50 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **77C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	3 kg (58.3%)	81 %	4
Grain	Strzegom Pilzneński	1.4 kg (27.2%)	80 %	4
Grain	Weyermann - Carapils	0.35 kg (6.8%)	78 %	4
Grain	Płatki owsiane	0.4 kg (7.8%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	15 min	9.5 %
Boil	Idaho 7	20 g	15 min	12.7 %
Aroma (end of boil)	Amarillo	40 g	3 min	9.5 %
Aroma (end of boil)	Idaho 7	40 g	3 min	12.7 %
Dry Hop	Hopzoil Majik Twisted Fruitbomb (1mililitr)	1 g	0 day(s)	1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	9 g	Mash	60 min
Fining	mech irlandzki	5 g	Boil	8 min
Other	Witamina C	1.6 g	Bottling	---
Other	Glukoza	90 g	Bottling	---
Other	Hopzoil Majik Twisted Fruitbomb (1mililitr)	1 g	Bottling	---