

## AIPA (dagome)

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **64**
- SRM **7.2**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **30.7 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **23 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (78.2%)	80 %	4
Grain	Strzegom Monachijski typ I	0.525 kg (6.8%)	79 %	16
Grain	Pszeniczny	0.9 kg (11.7%)	85 %	4
Grain	Cara Gold	0.25 kg (3.3%)	75 %	120

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	16 %
Boil	Columbus/Tomahawk/Zeus	25 g	15 min	16 %
Boil	Centennial	25 g	10 min	9 %
Boil	Simcoe	25 g	5 min	12 %
Boil	Citra	25 g	1 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	200 ml	Fermentum Mobile

### Notes

- Starter z gęstwy.  
Temp zacierania ok 67-61 - 1h  
*Aug 10, 2019, 1:14 PM*