

# AIPA dzielak test1

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **193**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **110 min**
- Evaporation rate **10 %/h**
- Boil size **23.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **23.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (71.4%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (11.9%)	81 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (11.9%)	79 %	16
Grain	Carahell Best	0.1 kg (2.4%)	75 %	30
Grain	Carapils Best	0.1 kg (2.4%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	55 g	60 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	55 g	15 min	15.5 %
Boil	Centennial	50 g	10 min	10.5 %
Boil	Simcoe	50 g	5 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	5 g	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	20 g	Boil	60 min