

# Wariacja na temat AIPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **70**
- SRM **6.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.7 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Strzegom	5 kg (69.6%)	80 %	6
Grain	Strzegom Pszeniczny	1 kg (13.9%)	81 %	6
Grain	Caraamber	0.18 kg (2.5%)	75 %	59
Grain	Strzegom Pilzneński	1 kg (13.9%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zeus	30 g	60 min	15.9 %
Boil	Zeus	25 g	15 min	15.9 %
Boil	Simcoe	20 g	15 min	11.9 %
Aroma (end of boil)	Simcoe	20 g	0 min	11.9 %
Aroma (end of boil)	Zeus	25 g	0 min	15.9 %
Dry Hop	Zeus	20 g	6 day(s)	15.9 %
Dry Hop	Simcoe	60 g	6 day(s)	11.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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US WEST COAST M44	Ale	Dry	11 g	---
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## Notes

- Moja pierwsza wariacja w obszarze AIPY a przy okazji pierwsza wariacja pozaprzepisowa ever.

Trzymajcie kciuki :)  
*Jan 7, 2023, 3:18 PM*