

# Weizen PIPA/AIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **63**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **76C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.1 kg (62.1%)	81 %	4
Grain	Strzegom Monachijski typ I	0.7 kg (10.6%)	79 %	16
Grain	Pszeniczny	0.4 kg (6.1%)	85 %	4
Grain	Żytni	0.5 kg (7.6%)	85 %	8
Grain	Oats, Flaked	0.1 kg (1.5%)	80 %	2
Grain	Płatki pszeniczne	0.8 kg (12.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	30 min	13 %
AIPA				
Boil	Citra	20 g	15 min	12 %
AIPA				
Whirlpool	Citra	15 g	0 min	12 %
AIPA				
Boil	Mosaic	20 g	15 min	10 %
AIPA				

Whirlpool	Mosaic	15 g	0 min	10 %
AIPA				
Dry Hop	Mosaic	25 g	3 day(s)	10 %
AIPA				
Boil	lunga	25 g	30 min	11 %
PIPA				
Boil	Sybilla	20 g	15 min	3.5 %
PIPA				
Whirlpool	Oktawia	15 g	0 min	7.1 %
PIPA				
Whirlpool	Sybilla	15 g	0 min	3.5 %
PIPA				
Dry Hop	Oktawia	15 g	3 day(s)	7.1 %
PIPA				
Dry Hop	Sybilla	15 g	3 day(s)	3.5 %
PIPA				
Boil	Oktawia	20 g	15 min	7.1 %
PIPA				

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min

## Notes

- Połowa warki chmielona polskimi odmianami druga amerykańskimi.  
*Jul 31, 2018, 12:40 AM*