

## AIPA 1 sezon 2

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **66**
- SRM **9.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **22.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (46.7%)	85 %	7
Grain	Pilznieński	2 kg (26.7%)	81 %	4
Grain	Pszeniczny	0.5 kg (6.7%)	85 %	4
Grain	Cara Gold Castlemalting	0.7 kg (9.3%)	78 %	120
Grain	Oats, Flaked	0.4 kg (5.3%)	80 %	2
Grain	Barley, Flaked	0.4 kg (5.3%)	70 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	16 g	60 min	15.8 %
Boil	Equinox	16 g	60 min	13.4 %
Boil	Chinook	16 g	60 min	12.8 %
Boil	Azacca	16 g	60 min	10.4 %

### Yeasts

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