

AIPA (Dzielak)

- Gravity **14.3 BLG**
- ABV ---
- IBU **63**
- SRM **8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **53 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55.6 liter(s)**
- Boil time **110 min**
- Evaporation rate **10 %/h**
- Boil size **72.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **44.4 liter(s)**
- Total mash volume **59.2 liter(s)**

Steps

- Temp **55 C**, Time **15 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 **44.4 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **42.6 liter(s)** of **76C** water or to achieve **72.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 11.84 kg (80%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 1.48 kg (10%) | 81 % | 6 |
| Grain | Strzegom Monachijski typ I | 1.04 kg (7%) | 79 % | 16 |
| Grain | Cara Gold Castlemalting | 0.44 kg (3%) | 78 % | 120 |

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 |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 5 g | Fermentis |

Extras

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