

AIPA (Dzielak) klonik

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **39**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner Malz Best	3 kg (75%)	81 %	3
Grain	Pale Ale Best	0.5 kg (12.5%)	80 %	6
Grain	Weizenmalz Best	0.3 kg (7.5%)	82 %	4
Grain	Carahell Best	0.2 kg (5%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	5 min	15.5 %
Boil	Simcoe	10 g	5 min	14.5 %
Aroma (end of boil)	Centennial	10 g	5 min	9.4 %
Aroma (end of boil)	Amarillo	10 g	5 min	9.5 %
Whirlpool	Simcoe	10 g	30 min	14.5 %
Whirlpool	Amarillo	10 g	30 min	6.1 %
Whirlpool	Centennial	10 g	30 min	9.4 %
Whirlpool	Galaxy	10 g	30 min	13.6 %
Dry Hop	Amarillo	20 g	3 day(s)	6.1 %
Dry Hop	Centennial	20 g	3 day(s)	9.4 %

Dry Hop	Galaxy	10 g	3 day(s)	15 %
Dry Hop	Amarilo	30 g	3 day(s)	6.1 %
Dry Hop	Centennial	30 g	3 day(s)	10.5 %
Dry Hop	Cascade	15 g	3 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
1056 American Ale	Ale	Slant	200 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	5 g	Mash	60 min
Water Agent	kwask mlekowy	5 g	Mash	60 min