

# AIPA z zestawem #1 - Browar na Wyżynie

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **45**
- SRM **6.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzneński Viking Malt	3.5 kg (60.9%)	81 %	4
Grain	monachijski typ II Viking Malt	1 kg (17.4%)	78 %	22
Grain	pszeniczny Viking Malt	1 kg (17.4%)	84 %	5
Grain	cookie (bursztynowy) Viking Malt	0.25 kg (4.3%)	72 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Warrior (USA) - granulát	10 g	100 min	15.1 %
Boil	Chinook (USA) - granulát	10 g	20 min	11.1 %
Boil	Centennial (USA) - granulát	10 g	20 min	8.5 %
Boil	Amarillo (USA) - granulát	10 g	20 min	7.5 %
Aroma (end of boil)	Chinook (USA) - granulát	30 g	3 min	11.1 %

Aroma (end of boil)	Centennial (USA) - granulát	30 g	3 min	8.5 %
Aroma (end of boil)	Amarillo (USA) - granulát	30 g	3 min	7.5 %
Whirlpool	Chinook (USA) - granulát	30 g	0 min	11.1 %
Whirlpool	Centennial (USA) - granulát	30 g	0 min	8.5 %
Whirlpool	Amarillo (USA) - granulát	30 g	0 min	7.5 %
Dry Hop	Chinook (USA) - granulát	40 g	3 day(s)	11.1 %
Dry Hop	Centennial (USA) - granulát	40 g	3 day(s)	8.5 %
Dry Hop	Amarillo (USA) - granulát	40 g	3 day(s)	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	300 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek wapnia	1 g	Mash	70 min
Water Agent	Siarczan wapnia	3 g	Mash	70 min
Water Agent	Kwas fosforowy 75%	5 g	Mash	70 min
Fining	Mech irlandzki	2 g	Boil	15 min
Flavor	Zest + sok z pomarańczy (6 pomarańczy)	85 g	Secondary	3 day(s)
Flavor	Zest + sok (1 grajp) z grejpfruta (2 grejpfruty)	80 g	Secondary	3 day(s)
Flavor	Zest + sok z mandarynek (8 dużych mandarynek)	100 g	Secondary	3 day(s)

## Notes

- Whirlpool temp < 80C 30min  
<https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=0PSQ93Y>

Ca+2 Mg+2 Na+ Cl- SO4-2 HCO  
136.3 11.9 4.9 40.4 119.2 1.002  
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