

# Trzy słody Aipa

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **24**
- SRM **3.9**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **2 %**
- Size with trub loss **12.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **77C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **16.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (57.1%)	--- %	---
Grain	Strzegom Monachijski typ I	0.6 kg (17.1%)	79 %	16
Grain	Strzegom Wiedeński	0.6 kg (17.1%)	79 %	10
Grain	Weyermann - Carapils	0.3 kg (8.6%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	50 min	13 %
Aroma (end of boil)	Equinox	5 g	5 min	13.1 %
Aroma (end of boil)	Mosaic	5 g	5 min	10 %
Dry Hop	Amarillo	15 g	3 day(s)	9.5 %
Dry Hop	Citra	15 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis