

# AIPA wg. Pana Czesława

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **96**
- SRM **7.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **29.5 liter(s)**

## Steps

- Temp **55 C**, Time **2 min**
- Temp **53 C**, Time **0 min**
- Temp **66 C**, Time **45 min**
- Temp **71 C**, Time **15 min**
- Temp **76 C**, Time **4 min**

## Mash step by step

- Heat up **21.5 liter(s)** of strike water to **59.1C**
- Add grains
- Keep mash **0 min** at **53C**
- Keep mash **2 min** at **55C**
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **71C**
- Keep mash **4 min** at **76C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (70.1%)	80 %	5
Grain	Strzegom Pszeniczny	0.85 kg (9.9%)	81 %	6
Grain	Strzegom Monachijski typ I	0.85 kg (9.9%)	79 %	16
Grain	Cara Gold Castlemalting	0.26 kg (3%)	78 %	120
Sugar	cukier biały	0.6 kg (7%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	25 g	30 min	15.5 %
Boil	Simcoe	25 g	20 min	13.2 %
Boil	Citra	25 g	15 min	12 %
Boil	Centennial	25 g	10 min	10.5 %

Boil	Ahtanum	25 g	5 min	5 %
Boil	Amarillo	25 g	2 min	9.5 %
Boil	Simcoe	25 g	1 min	13.2 %
Dry Hop	Columbus/Tomahawk/Zeus	25 g	3 day(s)	15.5 %
Dry Hop	Citra	25 g	3 day(s)	12 %
Dry Hop	Amarillo	25 g	3 day(s)	9.5 %
Dry Hop	Simcoe	25 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	180 ml	Danstar

## Notes

- Próba odtworzenia Grand Championa z Birofilii 2013  
<https://birofilia.org/historie/grand-champion-birofilia-2013.html>  
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