

DDH Maciejowe AIPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU ---
- SRM **4.4**

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 **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

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

Mash step by step

- Heat up **24 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|--------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 6 kg (75%) | 80 % | 4 |
| Grain | Słód pszeniczny Bestmalz | 1 kg (12.5%) | 82 % | 5 |
| Grain | Płatki owsiane | 1 kg (12.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Mash | Citra | 90 g | 30 min | 12 % |
| Mash | Mosaic | 90 g | 50 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|-------|--------|------------|
| fermetis us-05 | Ale | Slant | 100 ml | --- |