

GP AIPA Dziełak

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **55**
- SRM **5.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **16.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (75.3%)	80 %	4
Grain	Pszeniczny	0.5 kg (10.8%)	85 %	4
Grain	Monachijski	0.5 kg (10.8%)	80 %	16
Grain	Strzegom Karmel 150	0.15 kg (3.2%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	30 min	13 %
Aroma (end of boil)	Cascade	15 g	10 min	7 %
Aroma (end of boil)	Vic Secret	15 g	5 min	18 %
Whirlpool	Chinook	15 g	40 min	13 %
Whirlpool	Cascade	15 g	40 min	6 %
Whirlpool	Vic Secret	15 g	40 min	18 %