

# 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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