

## AIPA (WY1318 LAIII +Zula/Citra)

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **41**
- SRM **5.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 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 **66 C**, Time **30 min**
- Temp **74 C**, Time **30 min**

### Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **74C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński  | 5 kg (62.5%)  | 80 %  | 4   |
| Grain | Strzegom Pale Ale    | 1 kg (12.5%)  | 79 %  | 6   |
| Grain | Żytmi                | 1 kg (12.5%)  | 85 %  | 8   |
| Grain | Strzegom Wiedeński   | 0.5 kg (6.3%) | 79 %  | 10  |
| Grain | Weyermann - Carapils | 0.5 kg (6.3%) | 78 %  | 4   |

### Hops

| Use for   | Name        | Amount | Time     | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil      | Zula        | 20 g   | 60 min   | 7 %        |
| Whirlpool | Citra       | 30 g   | 30 min   | 12 %       |
| Whirlpool | Zula        | 90 g   | 30 min   | 7 %        |
| Dry Hop   | Sorachi Ace | 100 g  | 3 day(s) | 10 %       |
| Dry Hop   | Citra       | 70 g   | 3 day(s) | 12 %       |
| Dry Hop   | Zula        | 100 g  | 3 day(s) | 7 %        |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                         |     |       |        |             |
|-------------------------|-----|-------|--------|-------------|
| Wyeast - London Ale III | Ale | Slant | 200 ml | Wyeast Labs |
|-------------------------|-----|-------|--------|-------------|

### Extras

| Type        | Name                        | Amount | Use for | Time   |
|-------------|-----------------------------|--------|---------|--------|
| Water Agent | Pozywka dla drozdzy         | 4 g    | Boil    | 2 min  |
| Water Agent | Chlorek wapnia              | 2 g    | Boil    | 60 min |
| Water Agent | Kwas mlekowy do zacierania  | 2 g    | Mash    | 60 min |
| Water Agent | Siarczan wapnia (Gips)      | 4 g    | Boil    | 60 min |
| Water Agent | Kwas mlekowy do wysladzania | 4.5 g  | Mash    | 60 min |