

## aipiej 2 single hop ctz

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **29**
- SRM **4.9**
- Style **American IPA**

### 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 **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

### Steps

- Temp **44 C**, Time **15 min**
- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **22.8 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (61.5%)  | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 2 kg (30.8%)  | 83 %  | 5   |
| Grain | Platki owsiane       | 0.5 kg (7.7%) | 85 %  | 3   |

### Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 10 g   | 60 min | 14.4 %     |
| Boil    | Columbus/Tomahawk/Zeus | 20 g   | 15 min | 14.4 %     |
| Boil    | Columbus/Tomahawk/Zeus | 30 g   | 0 min  | 14.4 %     |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |