

# DO WARZENIA - AIPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **47**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **1500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1575 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **1811.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1350 liter(s)**
- Total mash volume **1800 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **1350 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **911.3 liter(s)** of **76C** water or to achieve **1811.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	225 kg (50%)	80 %	5
Grain	Weyermann - Bohemian Pilsner Malt	100 kg (22.2%)	81 %	4
Grain	Monachijski	50 kg (11.1%)	80 %	16
Grain	Strzegom Wiedeński	50 kg (11.1%)	79 %	10
Grain	Pszeniczny	25 kg (5.6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	160 g	60 min	13 %
Boil	Columbus/Tomahawk/Zeus	160 g	60 min	15.5 %
Boil	Simcoe	160 g	60 min	13.2 %
Boil	Chinook	160 g	50 min	13 %
Boil	Columbus/Tomahawk/Zeus	160 g	50 min	15.5 %
Boil	Simcoe	160 g	50 min	13.2 %
Boil	Chinook	200 g	30 min	13 %
Boil	Columbus/Tomahawk/Zeus	200 g	30 min	15.5 %

Boil	Simcoe	200 g	30 min	13.2 %
Boil	Simcoe	400 g	15 min	13.2 %
Boil	Chinook	400 g	15 min	13 %
Whirlpool	Citra	500 g	20 min	12 %
Whirlpool	Amarillo	1300 g	20 min	9.5 %
Whirlpool	Simcoe	700 g	20 min	13.2 %
Whirlpool	Chinook	600 g	20 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	1000 g	---