

# AIPA Czesława Dziełaka

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **56**
- SRM **6.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **55 C**, Time **2 min**
- Temp **64 C**, Time **60 min**
- Temp **91 C**, Time **15 min**
- Temp **76 C**, Time **4 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **2 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **4 min** at **76C**
- Keep mash **15 min** at **91C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński                 | 5.8 kg (80.6%) | 81 %  | 4   |
| Grain | Pszeniczny                 | 0.7 kg (9.7%)  | 85 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (6.9%)  | 79 %  | 16  |
| Grain | Cara Gold                  | 0.2 kg (2.8%)  | 75 %  | 120 |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Magnum                 | 28 g   | 60 min   | 10.5 %     |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 25 g   | 15 min   | 16 %       |
| Aroma (end of boil) | Centennial             | 25 g   | 10 min   | 10.5 %     |
| Aroma (end of boil) | Simcoe                 | 25 g   | 5 min    | 11.7 %     |
| Aroma (end of boil) | Citra                  | 26 g   | 1 min    | 13.1 %     |
| Dry Hop             | Centennial             | 50 g   | 2 day(s) | 10.5 %     |
| Dry Hop             | Amarillo               | 50 g   | 2 day(s) | 7.3 %      |
| Dry Hop             | Simcoe                 | 50 g   | 2 day(s) | 11.7 %     |

## Yeasts

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

## Extras

| Type   | Name         | Amount | Use for | Time  |
|--------|--------------|--------|---------|-------|
| Fining | Whirlflock T | 1 g    | Boil    | 7 min |