

## #2 AIPA

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **80**
- SRM **7.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **10.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **12.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (71.4%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (28.6%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	70 min	12 %
Boil	Amarillo	10 g	30 min	8.5 %
Boil	Cascade	10 g	30 min	8 %
Boil	Amarillo	10 g	10 min	8.5 %
Boil	Cascade	10 g	10 min	8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10.5 g	Fermentis