

AIPA #2

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **54**
- SRM **5.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	2.8 kg (77.8%)	80.5 %	6
Grain	BESTMALZ - Best Wheat Malt	0.7 kg (19.4%)	82 %	4
Grain	Carabelge	0.1 kg (2.8%)	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	30 min	13.5 %
Aroma (end of boil)	Amarillo	25 g	1 min	8.8 %
Aroma (end of boil)	Mosaic	25 g	1 min	12 %
Dry Hop	Cascade	50 g	3 day(s)	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
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Fining	Mech irlandzki	2 g	Boil	10 min
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