

## Aipa alepiwo vol 2

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **62**
- SRM **5.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.6 kg (74.2%)	80 %	5
Grain	Strzegom Monachijski typ I	0.7 kg (11.3%)	79 %	16
Grain	Słód pszeniczny Bestmalz	0.6 kg (9.7%)	82 %	5
Grain	Płatki owsiane	0.3 kg (4.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Simcoe	25 g	40 min	13.2 %
Boil	Simcoe	25 g	20 min	13.2 %
Aroma (end of boil)	Cascade	50 g	0 min	6 %
Whirlpool	Mosaic	25 g	0 min	10 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis